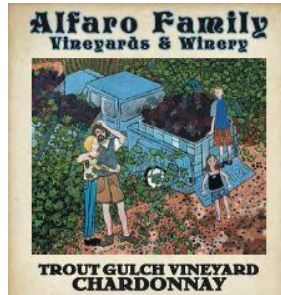


2016 “Trout Gulch Vineyard” Estate Chardonnay



Established in 1980, this 16 acre dry-farmed vineyard is nestled in the Santa Cruz Mountains near the coastal town of Aptos. Twelve acres are planted to the Wente clone of Chardonnay and four acres are planted to the Mt. Eden, Pommard and Martini clones of Pinot Noir. Its proximity to the sea (less than 4 miles inland) assures the grapes receive the cooling influence of the Monterey Bay, which is so desirable when crafting this premium wine.

The Vintage:

The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were harvested between September 7 and October 18, 2016.

Winemaking:

The grapes were whole cluster pressed directly into a stainless steel tank for fermentation. After fermentation the wine was transferred into neutral oak barrels and aged for 7 months. The barrels were then topped up and aged on their lees. During the aging process they were occasionally stirred and underwent complete malo-lactic fermentation. After 7 months of barrel age, the wines were racked, blended, settled and then bottled by gravity, without fining or filtration.

The Wine:

Notes of citrus and lemon curd with a crisp mineral-like finish. Enjoy with your favorite fish, shellfish, poultry, pork, or dishes that have a cream or butter base.

Alcohol	13.5%	Production	100 cases
Aging	7 months neutral French oak	Release Date	Summer 2018
Bottle Sizes	375 ml, 750 ml	Suggested Retail	\$13.75 375ml \$27.50 750 ml