



2014 *SOCO*, SONOMA COUNTY CHARDONNAY

AROMA

lemon curds, loquat, quartz

FLAVOR

pomelo, chamomile, bay laurel

FOOD PAIRINGS

uni on toast, spot prawns, french omelet

AT A GLANCE

The house pour at destination restaurants both at home and abroad. This wine is a bridge between the leaner California Chardonnays of the '70's and those being made today.

VINIFICATION

A bountiful crop of 88.53 tons were harvested by hand, destemmed, and the berries "broken" before being pressed (the majority to stainless steel tanks, and the balance to large oak casks). Fermented on the fine lees, with no battonage for 7-months. Malolactic fermentation occurred naturally and finished completely. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma county vineyards compose this wine, with an emphasis on the Russian River Valley, Dry Creek Valley, and Sonoma Coast AVAs. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express as transparently as possible the unique character of this region. Warm days and cool night