



F A I L L A

2013 Chardonnay Sonoma Coast

Our Chardonnay program at Failla continues to evolve, as is demonstrated by our 2013 Sonoma Coast Chardonnay. The growth of this wine is due to the purchase of a new vineyard. Additionally, maturing vines and improved farming along with a more complex elevage all combine to provide our highest quality wine yet.

Upon acquiring the Olivet Vineyard in 2011, full conversion to organic farming was implemented to ensure the highest quality of fruit. Another core blending component comes from the young vine block at Keefer Ranch, which was planted to heirloom Wente selection per Ehren's suggestion in 2002. This cool site adds nerve and energy to the blend. The final component comes from the Floodgate Vineyard, which lies just outside of the West Sonoma County town of Guerneville. Planted on a mix of alluvial and Goldridge soils, Floodgate also complements the blend with a cool tone and fresh, snappy verve. All of the sources are vinified separately and made with the same care as our vineyard designate wines.

The fruit is whole cluster pressed into a combination of French oak puncheon and barrique, concrete eggs, and stainless steel. This careful selection of vessels amplifies the naturally cool tone of this coastal fruit. Native yeasts are employed for primary fermentation and the wine completes malolactic fermentation naturally. The wine rests *sur-lie* for 9 months before being bottled unfinned and unfiltered.

Aromatically the 2013 Sonoma Coast Chardonnay contains a bright and lively mix of lemon verbena, orange blossom and toasted hazelnuts. The flinty palate is bright and textured with balancing notes of toasted walnuts, fennel, and a chiseled minerality.

TECHNICAL INFORMATION

Vintage: 2013
Variety: Chardonnay
Appellation: Sonoma Coast
Aging: 50% French Oak (5% new)
25% Concrete Egg
25% Stainless Steel
Alcohol: 13.9%

VINEYARDS

Keefer Ranch
Olivet (Estate)
Floodgate