



2013 Chardonnay Donnelly Creek Vineyard, Anderson Valley Technical Sheet

Harvest Notes

Owing to the previous year's large crop, many expected the vines to be taxed and 2013 to be a small and early harvest. However, the spring of 2013 could not have been more perfect: sunny, mid 70's weather and an exceptional flowering, though the result was a pretty average-sized crop after all. Additionally, there was little to no rain, which forewarned the possibility of drought. On the plus side were the near-perfect growing conditions which did indeed lead to an early harvest.

Tasting Notes

This is certainly the ripest Chardonnay that we have produced, with aromas of nectarine and honeysuckle jumping out of the glass, along with a hint of apricot. The palate remains true to form with acidity and minerality giving the wine a refreshing finish. Aging in 20% new French oak has added hints of clove and cinnamon. This vintage spent a couple more weeks on lees and two more months in barrel and as a result has a slightly richer palate than our previous Chardonnays.

Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (20% new). The barrels were not inoculated and 5 days later wild yeast began to noticeably ferment. After about 15 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred six times over an eight week period, at which time they were racked off lees.

Meyer Family Chardonnay 2013 Facts

Harvest Date: September 16th
Varietal: 100% Chardonnay
Barrel Age: 9 months
20% new French oak
80% neutral oak
Appellation: Anderson Valley
Bottled: June 18th, 2014
Bottle Size: 750ml
Production: 459cases
Alcohol: 14.3% by vol.
Total Acidity: 5.3g/L
pH: 3.53