



2015 Chardonnay Donnelly Creek Vineyard, Anderson Valley Technical Sheet

Harvest Notes

2015 is more concentrated than the last couple seasons owing to a cool Spring which caused a light crop to be produced. During the summer all the vines efforts went into ripening this smaller crop resulting in a rich opulent style.

Tasting Notes

This is certainly the most complex Chardonnay that we have produced. Honeysuckle, apricot, pineapple, and citrus all jump out of the glass. Once on the palate the wine comes into balance as the acidity takes center stage and brings the Chardonnay to a refreshing finish. Aging in 25% new French oak has added hints of clove and cinnamon and brown sugar. Extended time in barrel on lees has resulted in a more complex, yet richer palate whilst still retaining the elegance we expect from our chardonnay.

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 (25% new). The barrels were not inoculated and 3 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 regularly. The wine remained on lees for 9 months.

Meyer Family Chardonnay 2015 Facts

Harvest Date: August 31st, 2015
Varietal: 100% Chardonnay
Barrel Age: 10 months
25% new French oak
75% neutral oak
Appellation: Anderson Valley
Bottled: July 5th, 2016
Bottle Size: 750ml
Production: 698 cases
Alcohol: 14.0 % by vol.
Total Acidity: 5.8g/L
pH: 3.51