



DONELAN FAMILY WINES

## 2012 Sonoma County Nancie Chardonnay

The 2012 vintage allowed for flavors to develop gradually, producing a wine of incredible depth, uncompromising energy, and a long finish. As our blend matures, so does our ability to produce a supple, layered Chardonnay. Across the board, wines from this vintage have wonderful structure and reward any decanting and ageing you give them. The wine, predominately fermented in neutral oak, finds balance with choice coopers that offer enticing spice that mirrors some of the cool-climate flavors and minerality that these vineyards produce. The 2012 Nancie has the nose of a white Burgundy, offering immediate aromas of browned golden pear, chai tea, toasted almond, flint, fresh linen, and lemon meringue. Consistent with 2010 and 2011, the mouth-feel combines freshness with ample richness, making the wine versatile to pair with food or enjoy on its own.

### *Vineyard Notes:*

#### **Location**

This Chardonnay is made from a quartet of cool, Sonoma County vineyards. Two are perched on Sonoma Mountain and influenced by cool ocean breezes, rocky soils, and high elevation. The third is a Russian River Valley property bearing 30+ year old vines that grow a wine both rich and mineral in texture. The fourth and newest to the blend is a unique parcel nestled in a hillside in the cool Green Valley. Together, these properties showcase an enticing ensemble of slow-ripening vineyards in California sunshine.

### *Cellar Notes:*

#### **Percentage New Oak**

23%

#### **Barrel Aging**

10 months

#### **Bottling Date**

September 6, 2013

#### **Composition**

100% Chardonnay

#### **Alcohol**

13.3%

#### **Production**

1250 cases

*- Aged in neutral oak, new oak, stainless-steel, & concrete ·  
Native Ferment/Native ML*

