

2011 Sonoma County Nancie Chardonnay

This Chardonnay is made from a trio of cool Sonoma County Vineyards. The wine is designed for pleasure, uniqueness, and food. The 2011 calls to mind both the 2009 and 2010, taking the best of both. 2011 Nancie is another fabulous wine that emerged triumphant from a historically difficult vintage. Rain during bloom and October showers coupled with a cool summer lead to yields as low as 50% in some of our vineyards. But the fruit that made it to the finish line have become instant classics, with vintage hallmarks of freshness, balance, and good acidity. 2011 Nancie smells incredibly young for a 10+ year old wine. Chamomile blooms, fresh cut flowers, tangy green apple, baked pear tart, and lightly buttered croissant come together in a wonderful way that evokes springtime florescence. This cool-climate Chardonnay is filled with energy and verve and meets you at the rim with delicate inflections of mint and lime. It's beyond refreshing and precise on the palate.

Vineyard Notes:

Location

Two Vineyards in the Sonoma Moutain range, 1000 feet above sea level, facing the breezy Petaluma Wind Gap, and one old vine vineyard in western Russian Riven Valley.

Site Description

While in eastern Sonoma County, the Sonoma Mountain area is cooled by coastal winds and high elevation making these two vineyards as cold as our coastal sites. The third old vine vineyard provides a touch of richness but with a healthy amount of freshness from its high acid profile at complete ripeness.

Harvest Dates

September 24 - October 4, 2011

Cellar Notes:

Winemaking

A touch of skin contact to enhance the concentration, very little new oak, and harvest timings that embrace the mineral nature of high acid grapes.

Percentage New Oak Composition

15% 100% Chardonnay

Barrel Aging Alcohol 12 months 13.7%

Bottling Date Production
September 14, 2012 825 cases

