



2014 CHARDONNAY

Appellation: Santa Lucia Highlands

Vineyard: Poppy Hillside

Grapes: 100% Chardonnay

Harvest date: September 26th - October 10th, 2014

Alcohol: 13.5

TA: 0.54

pH: 3.50

VINEYARDS: Grapes for this Chardonnay were harvested off our Hillside Vineyard in the Santa Lucia Highlands appellation, which is located in the Central Coast of California. The pronounced slope of the vineyard with well-drained soils and eastern exposure allows us to select blocks for varying levels of maturity over multiple dates. The foundation of this wine is truly made in the Vineyard.

WINEMAKING: Harvested with the chill of October nights these grapes were delivered direct to press with no crushing. After 48 hours of cold settling the juice was clean racked into three component programs. Program one, cold (50°F.) slow fermentation in stainless steel tank to emphasize the fruit and acidity. Program two, small barrel fermentation for a relatively warm (65°F.) with lees aging and secondary malo-lactic fermentation. Program three, middle road fermentation in stainless steel tank on French Oak, with lees stirring at temperatures ranging from 54- 60°F. followed by half way secondary malo-lactic fermentation. From these three programs the final blend was assembled reflecting 80% aged on oak with 40% fermented in small barrels, and 30% stainless steel only, non-oaked. Partial malo-lactic fermentation ensures the wine will have a creamy richness balanced by bright fruit acidity.

TASTING NOTES: This focused, elegant Chardonnay's aromas feature sweet golden apple, ripe citrus, tropical fruit and almond with touches of creamy yeast, vanilla and oak in the background. On the plate, the rich flavors are complemented by a light touch of toasty oak and refreshing citrus with mineral notes and bright acidity in the finish.

*Enjoy a glass of California.
Enjoy a glass of Poppy!*