

## 2014 CALYPTRA CHARDONNAY

HARVESTED VINEYARD

BOTTLED COMPOSITION

 $\begin{array}{c} {\rm ALCOHOL} \\ {\rm RELEASE} \ {\rm DATE} \end{array}$ 

September 10, 2014 Stillwater Creek February 9, 2017 100% Chardonnay

14.5% April 2018

#### VINTAGE NOTES

The 2014 growing season started early and continued with dry, warm temperatures bringing on an early and condensed harvest timeframe. The growing season was long and, along with abundant warmth and sunshine, helped produce small berries with concentrated flavors.

### WINEMAKING NOTES

Hand-picked in the cool early morning, the whole-clusters were sorted and then gently tumbled in the press cylinder to macerate on skins for 2 hours. Pressed to tank for settling overnight at 55 degrees. The lightly settled juice was then racked directly into 100% new French oak puncheon and monitored daily. Native yeast fermented, the barrels were stirred only as needed to encourage the process. In July, native malolactic fermentation completed, and the barrels were racked to tank for comingling and then returned to the original barrels with light lees. After an extended 23 months of barrel age, the wine was racked once more to stainless for 5 months and finished with a light filtration. One year in bottle before release.

# TASTING NOTES

This Chardonnay is rich, expressive and all about texture. Forward and full in the mouth, there are hints of mineral salinity lingering behind heady aromas of white peach, lemon oil & beeswax with toasted hazelnuts, praline and savory winter spice throughout. An open, textural and layered entry is complimented by balanced acidity and a lengthy, dry finish.

#### LABEL NOTES

This illustration depicts grapevine flowering and capfall. Researchers call this flower cap a "calyptra". During my thesis work, one task was to capture and count tens of thousands of these calyptrae. Ah, the memories. This label is an homage to the humble flower, the noble grape, the vine, the vineyard.

## VINEYARD

Stillwater Creek Vineyard is a 235 acre site on the Royal Slope of the Frenchman Hills. Planted in 2000, this Chardonnay is planted at 1500' elevation on a mixture of fractured basalt and fine sandy loam along the site's gentle north facing slopes.