



C H A R D O N N A Y - S O N O M A C O A S T

• H I G H L I G H T S •

- THE FORAGER Chardonnay illustrates that experienced selection, blending and maturation of Chardonnay lots grown in diverse coastal locations can deliver delicious flavors and interest without the luxury “single-vineyard” price tag.
- Excellent low yielding sites, classic winemaking techniques and careful maturation in top new French oak capture the typicity of these sites - and the purity of this noble variety.

• V I N T A G E 2 0 1 3 •

In 2013 Mother Nature brought us beautiful sunny skies and clear, cool nights throughout the entire season. 2013 will likely go down in the books as “exceptional”. It allowed us to tinker along the seams, to refine the minutiae, rather than make broad strokes to save a crop - or glean the best from not-so-great lots and cull the ones to sell off. We are thus very pleased to present our inaugural Sonoma Coast Chardonnay.

• T E R R I F I C S I T E S •

The richness and complexity of our 2013 Chardonnay comes from two clonal selections grown on the chilly Sonoma Coast, a terrific spot for exemplary cool-climate Chardonnay. These sites were hand-pruned and picked. The soils in these low yielding sites are clay loams, dusted with fossilized seashells. The first site, representing 80% of the vintage, is a historic site originally planted in the 1930's. The second site is a famous site situated in the eastern section of the AVA, and has been bottled as a “single vineyard” Chardonnay for over a decade.

Regional Composition: Sonoma Coast AVA 100%

Varietal Composition: Clone/Selections: Wente, Clone 15 Maturation: 40% New French Barrels for eleven months

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-harvested between September 28 and October 7, the compact Chardonnay bunches were gently pressed. After settling, it was racked and fermentation began naturally and was completed with cultured Burgundian yeast. Fermentation and maturation took place in both barrel (40% new French) and stainless steel tank (60%). Moderate fermentation temperatures (83°F) helped develop aromatics. ML took place in the barrels lots only and was followed by eleven months maturation contributing nuanced spiciness and a velvety mouth-feel. The balance was tank aged and lees stirred to capture its delightful brightness and creamy texture.

We call our wine THE FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious Sonoma Coast Chardonnay can deliver serious flavor and interest.

pH: 3.63 Alcohol: 13.9% Production: 38 barrels Retail Price: \$23

Jonathan & Susan Pey