



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 and careful selection, blending and maturation of Chardonnay lots grown in diverse Sonoma Coast locations can deliver delicious flavor and interest. The sum is greater than the parts.
- 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 4 •

In 2014 we had beautiful, sunny skies and clear, cool nights throughout the entire season. The vintage will likely go down in the books as “exceptional” along the Sonoma Coast. It was a remarkably even vintage and allowed us to tinker along the seams, to refine the minutiae, rather than make broad strokes to save a crop.

• T E R R I F I C S I T E S •

The complexity and depth of our 2014 Chardonnay comes from two clonal selections grown on the chilly Sonoma Coast, a terrific spot for exemplary cool-climate Chardonnay. These sites were planted over 15 years ago and are hand-pruned and hand-picked. The soils in these low yielding locations are clay loams, dusted with fossilized seashells.

Regional Composition: Sonoma Coast AVA 100%

Varietal Composition: Clone/Selections: Wente, Clone 15

Maturation: 60% French barrel aged, (25% new), 40% in Stainless Steel tank - 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 6 and 27, 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 (60% (made up of 25% new French, 35% seasoned barrels)) and stainless steel tank (40%). Moderate fermentation temperatures (83°F) and a slow ferment helped develop aromatics. ML took place in the new French barrels lots (only) and was followed by eleven months maturation contributing nuanced spiciness and a custardy mouth-feel. The balance was tank matured and lees stirred to capture its delightful brightness and focus.

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: 3.43 Alcohol: 13.2% Retail Price: \$23

Jonathan & Susan Pey