

JEFF GORDON CELLARS



2012 CARNEROS CHARDONNAY

TASTING NOTES

This luxurious chardonnay has a deep yellow, almost straw color with hints of light gold. The aromas soar from the glass upon first swirl. Initial essences of Meyer lemon, vanilla bean and poached pear show through, followed by a wisp of crème brûlée. The wine has a nice, smooth mouth feel with plenty of balancing acids that carry along flavors of green apple, melon and cream. The long, vibrant finish dazzles the palate. This chardonnay will pair wonderfully with any light fish or fowl.

WINEMAKING NOTES

The 2012 growing season was a winemakers dream with near perfect conditions throughout the entire season. Continuous warm weather without any major hot spells let the fruit ripen fully. The mild temperatures gave the grapes an extended ripening time, which provided for full flavor development and incredible balance. The grapes for this wine were picked ripe and then gently pressed. After settling the juice, it was inoculated and fermented in barrel until dry. The wine went through 50% malo-lactic fermentation to enhance the rich and supple texture. The chardonnay was left on its settlings and stirred every two weeks to help give a creamy mouth feel. Bottled in July 2013, this wine drinks wonderfully now and should develop for the next 3-5 years.

VINEYARDS

Leveroni Vineyards, just south of the town of Sonoma. The grapes come from an old block of Wente clone vines planted in the early 1970's.

SPECIFICATIONS

Production: 198 cases

Alcohol: 14.2%

Total Acidity: .68

Ph: 3.47

Barrel Aging: 10 months

Barrel Types: 30% new Damy French Oak,

70% 2-3 year Damy French Oak

