

# JEFF GORDON CELLARS



## 2014 CARNEROS CHARDONNAY

### TASTING NOTES

Our 2014 chardonnay offers moderately light yellow color with an edge of pale green in the glass that shows its vibrant quality. The nose is rich yet airy, with scents of Meyer lemon zest, poached pear, green apple and a hint of light oak. The secondary aromas include lime blossom, nectarine and fresh honey. The texture on the palate has, at first, an opulent mouth feel but expands with bright acids to lengthen the flavor. An explosion of fruit flavors leads to a long and bright finish.

### WINEMAKING NOTES

The 2014 growing season was an excellent one, despite an ongoing drought in California. With the drought conditions, a mild winter and spring caused an early bud break. The overall length of the growing season was similar to past years as the rains we did receive were at the perfect time before bud break. The remainder of the season was consistently temperate. A repetition of warm periods, followed by cooler periods, provided ideal grape ripening. These beneficial conditions created small berries, which translates into great balance and concentration with flavorful fruit and bright aromatics.

The grapes were harvested on August 17, 2014, which was two weeks earlier than we have ever picked from the Leveroni Vineyard, and timing was quite fortunate as a 6.0 earthquake rocked south Napa one week later just as crush was getting underway.

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% malolactic 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 August 2015, this drinks wonderfully now and should develop for the next 4-6 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: 197 cases

Alcohol: 13.8%

Total Acidity: .61

Ph: 3.39

Barrel Aging: 10 months

Barrel Types: 30% new Damy French Oak,

70% 2-3 year Damy French Oak

