

JEFF GORDON CELLARS



2015 CARNEROS CHARDONNAY

TASTING NOTES

Our 2015 Chardonnay has a vibrant, medium golden color with excellent concentration throughout. The enticing nose is fresh and clean with scents of lime zest, green apple, marzipan and Bosc pear. Upon the first sip, the wine is rich with lemon custard, honey and pear flavors on the palate. There is a long finish and the richness on the palate is countered with balancing acids. This creates exceptional texture and a layered flavor profile that gives a sense of harmony in the wine.

WINEMAKING NOTES

The 2015 growing season was an excellent vintage, despite a fourth year drought in the Napa/Sonoma regions. Early spring rains in February helped offset any drought issues as it gave the vines some needed water. Additional rain in April, along with some cooler spring temperatures, led to some flowering challenges which resulted in lower overall yields. Thankfully, the rest of the summer was sunny and fairly warm, which once again led to an earlier than normal harvest. These conditions created grapes with great concentration and now in the bottle are showing plush and ripe flavors.

The grapes were harvested on August 29, 2015, which is earlier than normal, but still 12 days earlier than the 2014 harvest. These extra days of hang time led to a fuller and deeper mouthfeel in the wine.

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 40% 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 2016, 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 and a younger block planted in the 1990's.

SPECIFICATIONS

Production: 183 cases

Alcohol: 14.0%

Total Acidity: .66

Ph: 3.59

Barrel Aging: 10 months

Barrel Types: 30% new Damy French oak,

70% 2-3 year Damv French oak



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