



2012 CHARDONNAY

Mitsuko's Vineyard, Carneros, Napa Valley

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Carneros, has an abundance of ideal sites for Chardonnay. Since its purchase as bare land in 1989, we have continually refined our plantings to optimize the wine grape quality potential of each block by determining the best clones to match each soil type. Thus, our Chardonnay blend continues to evolve towards greater heights every year.

HARVEST NOTES

2012 began with an early spring and warm temperatures continued into the early summer. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention so crucial for fine wine balance. This ideal weather pattern also set the stage for a higher-than-normal berry size which, combined with the high fertility, resulted in a prodigious crop which perfectly ripened through the late summer and early autumn. Fruit quality proved superb across all varieties.

WINEMAKER NOTES

Our Chardonnay was night harvested by hand with table sorting of clusters in the vineyard under high intensity lamps. The grapes arrived at the winery for gentle and controlled whole-cluster pressing. The juice was racked into barrels with a small amount kept in stainless steel, and primary fermentation proceeded slowly. After fermentation, all wines were inoculated with a malolactic bacteria strain which naturally deacidifies the wine without production of buttery flavors and aromas that can detract from our Estate fruit personality. These wines were stirred frequently and aged sur lie for 8 months without racking.

TASTING NOTES

Our 2012 Mitsuko's Vineyard Chardonnay possesses intriguing complex aromas of Meyer lemon, ripe pineapple, Blenheim apricots, tarte tatin, white honeysuckle and beeswax, framed by subtly spicy toasty oak. A broad mid-palate with an energetic drive and delicious fruit leads to a finish with a fascinating balance of length, opulence and minerality.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

CLONES

Dijon clones: 76, 95, 96, 124, 548, and 809

UCD clones: 17, 27

Massale selections: Wente, Atlas Peak Weimer Selection, Robert Young

VINEYARD

100% Mitsuko's Vineyard, Carneros, Napa Valley

AVERAGE VINE AGE

12 years

SOIL

Cole Silt Loam, Haire Clay Loam, Haire Loam and Diablo Clay

HARVEST DATES

September 29–October 14

FERMENTATION

86% barrel fermented

MALOLACTIC

100%

AGING

8 months *sur lie* in 29% new French oak

BOTTLING DATE

August 2013

ALCOHOL

14.2%

RESIDUAL SUGAR

0.15%