

# SWANSON

## VINEYARDS

### 2015 NAPA VALLEY CHARDONNAY

Chardonnay represents an increasingly significant portion of the Swanson portfolio. With a judicious use of oak and partial malolactic fermentation, the expansive aromas and flavors of golden, ripe Chardonnay fruit are directly translated in the wine itself.

#### GROWING SEASON:

2015 provided an excellent growing season for our Chardonnay vines. Naturally low yields from a cool period of weather during fruit-set gave us concentrated grapes and open, disease free clusters. Warm to moderate temperatures throughout the year, helped preserve acidity, whilst rapidly generating sugars. One of earliest harvests on record, meant we had picked out the blocks by mid-August, harvesting grapes that were perfectly ripe, intense and delightfully aromatic with a perfect balance of acidity.

#### VINEYARDS:

The wine is sourced from two unique vineyards. Half of the grapes are grown in the cool Carneros AVA - where the volcanic, shallow, sandy clay-loam soil and cooling effect of marine air from San Pablo Bay, plays a critical role in allowing for slow, even ripening of the fruit. The counter balance to this is the Swanson Family Estate Oakville vineyard - which is in a slightly warmer area, with clay-loam soil that is well-adapted to the production of excellent Chardonnay. This riverside location provides shade and a cool breeze that maintains a gentle maturation to ripeness with natural preservation of acidity.

#### WINEMAKER'S NOTES:

Aromatic and pure, the nose displays fresh cut jasmine, ripe pear and a touch of brioche from the delicate touch of new French oak. A true representation of California Chardonnay, this wine shows volume and structure, allowing the bright acidity to shine through from the partial malolactic fermentation. The initial tastes starts off with white cherry blossom, then moves into riper stone fruits, a touch of bakers dough, followed by more toasted notes of brioche and frangipane. The wine carries on, evolving to a clean fresh finish. Crafted to age gracefully over the next 5 years.

- Robin Akhurst, Winemaker

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#### HARVEST DATE:

August 24th (Oakville)  
September 5th (Carneros)

#### BOTTLING DATE:

August, 2016  
1,500 cases (12 x 750ml)

#### WINEMAKING:

100% Chardonnay  
Whole-cluster pressed  
Cool fermented in barrel  
11 months in 10% new French oak  
Partial malolactic fermentation

#### ALCOHOL:

14.2% by volume

