



PACIFIC HEIGHTS

2015

— RUSSIAN RIVER VALLEY —
CHARDONNAY

WE'VE *captured* THE COAST

COMPOSITION:

100% Chardonnay

APPELLATION:

100% Russian River Valley

AGED:

6 Months

48% French Oak

17% American Oak

15% Hungarian Oak

ALCOHOL:

14.7%

BTC:

\$13

APPELLATION:

The 2015 Pacific Heights Chardonnay is from the Russian River Valley appellation.

The soil is predominately made of sand and pebble, characterized by good drainage and poor soil fertility. This allows greater vineyard management control to customize growing conditions. The weather is influenced by the close proximity to the Pacific Ocean, where evening fog remains through the night and lingers into the morning, dropping the temperature nearly 40 °F. The resulting chardonnay has full fruit maturity and retention of crisp acidity.

WINEMAKING:

After the grapes went direct to press, the juice was settled at a cold 50 °F for twenty-four hours. The 2015 blend was then fermented in French, American and Hungarian oak barrels and aged for 5 months to extract delicate notes of complex spices. No lees aging was used in order to maintain bright acidity.

WINEMAKER NOTES:

Aromas of Meyer lemon, honeydew melon, and roasted coconut. The mouthfeel is full and viscous with integrated toasted oak flavors. The bright, crisp finish cleanses the palate.

– Christine Marchi, Winemaker

