



LA FOLLETTE

vi. 2013
CHARDONNAY
North Coast

The North Coast appellation encompasses some of the coolest vineyards in the state, where yields are low and fruit ripening is often moderated by maritime influences. Adventurous vintners who dare to explore the very edge of possibility cultivate grapes with verve and bracing acidity not commonly found in California Chardonnay.

Our North Coast Chardonnay vineyard sources, chosen for their quality of clonal material, were harvested in the last week of September into the first week of October at ideal ripeness during a luxurious Indian summer. First to come in were two lots of organic Chardonnay grown in Mendocino County which were fermented and aged in tank to preserve the delicate aromas and bright acidity. The anchor of the blend is a crop from the Sebastopol Hills region of the Russian River Valley, where the cool daytime temperatures give the clusters an extended hang time on the vine to develop complexity of flavor. This lot was pressed straight to barrel where it was fermented and aged on its lees to contribute to the wine's mid-palate weight and mouthfeel.

The 2013 offers a bouquet of citrus zest, brioche and lemon verbena that continues to develop with time in the glass. A satiny entry of lemon-curd and Asian pear notes transitions to a core of bright acidity; a result of the partial malolactic fermentation of the stainless steel tank lots. Caramelized green apple and a hint of toast mark the finish. Both elegant and energetic, our North Coast Chardonnay is a harmonious blend of tank and barrel fermentations; decidedly coastal in structure.



APELLATION	North Coast
CLOSURE	Finished with a screwcap
ANALYSIS	Alc. 13.8% pH 3.46 TA 0.50 g/100mL
PRODUCTION	4,387 cases
SUGGESTED RETAIL	\$20