



2014 GRATON CELLARS California CHARDONNAY

Technical Information

Appellation: California

Varietal Composition: 97% Chardonnay, 2% Muscat of Alexandria, 1% Gewürztraminer

Total Acid: .58 g/100ml

pH: 3.51

Alcohol: 13.5%

WINE NOTES

Vintage:

2014 will be noted as one of the earliest vintages in recent memory. A mild winter and warm spring led to early budbreak and the grapes continued to ripen steadily without any major storms or heat spikes. Grapes were picked two to three weeks earlier than prior years and yields were slightly down versus 2013. Chardonnay of this vintage show beautiful fresh fruit flavors and a crisp acidity.

Winemaking:

We source our Chardonnay grapes from several cool climate growing regions including the Russian River Valley and Mendocino County. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Muscat and Gewürztraminer to lift the wine's floral notes.

Winery Notes:

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spices. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

Food Pairing:

Graton Cellars Chardonnay is a wonderful aperitif as well as a delicious complement to chicken fajitas, seared scallops and Gruyere cheese.