GRATON CELLARS
2013
California
CHARDONNAY

WINE NOTES

Grape Sourcing: Our winemaker selected grapes from vineyards across California's best growing regions, primarily from the coolest growing areas of the Sacramento River Delta and San Joaquin Valley, as well as vineyards in the North and Central Coasts.   With warm, sunny days moderated by cooling influences, conditions in these areas create an ideal climate for growing Chardonnay. Grapes harvested from a variety of vineyards and areas each provide unique flavor components, creating a balanced, complex and harmonious wine.
Appellation: 100% California

Vintage: Reports from winemakers and winegrowers about fruit quality in 2013 are positive, despite a few rainstorms. Several regions around Sonoma County reported that the rainstorm was accompanied by some high winds that helped dry out moisture. This year's Chardonnay crop continues to come in at average to above average size with excellent flavor profiles that are lush, balanced and consistent. With grapes showing beautiful color and aromas providing richness and finesse throughout the palate.
Wine Analysis: 0.58 TA, 3.53 PH, 14.1% alcohol by volume

Winemaking: Grapes for this wine were harvested during cooler night and morning hours to highlight the crisp, balanced fruit flavors in our wine. After crushing, the must was fermented for up to twelve days at cool temperatures, around 60 degrees Fahrenheit, in stainless steel tanks with Burgundian yeasts. A portion of the blend went through malolactic fermentation, adding a silkiness and body to the wine. A splash of Muscat adds floral notes and richness to the blend.
Varietal blend: 96% Chardonnay, 4% Muscat

Winery Notes: Our Chardonnay is a wine of balanced richness with hints of vanilla and golden apple on the nose, carrying through to the palate with an elegant, silky finish.

Food Pairing: This Chardonnay is delicious on its own, or pair with grilled wild Alaskan salmon with braised fennel and baby potatoes.