

# Dierberg Chardonnay

Winemaker: Justin Willett

Vintage: 2015

Grape Varietal: Chardonnay

Appellation: Santa Maria Valley

SRP - \$50



## WINE TECHNICAL DATA

ABV: 12.9%

Bottling Date: November 29, 2016

## VINEYARD TECHNICAL DATA

Vineyard Source: Dierberg

Vine Age: Planted mid '90s

Soil: Garey Series Sandy Loam

Farming: Sustainable

Yields: 2.2 tons per acre

## WINEMAKING

Yeast: Native

Fining/Filtering: None

Whole cluster pressed to tank, settled briefly before being moved to another tank. After fermentation is active, the juice goes down to barrels and puncheons with no more than 15% new oak. No battonage and full ML. Left on lees for 10 months before going back to tank for an additional 5 months of aging.

## VINTAGE NOTES

2015 brought the earliest vintage of the decade so far. After the large 2013 and 2014 vintages and the continued drought, the vines put forth a fraction of the fruit than the previous two years. We were down approximately 30% overall but the result was exceptional quality and deep, powerful wines with great acidity.

## TASTING NOTES

A wine of crystalline clarity. A precise structure and texture with notes of white flowers, saline, and chalk.

