



# GEYSER PEAK

WINERY



## 2014 CHARDONNAY CALIFORNIA

### GROWING SEASON

2014 was a dry year but surprisingly brought a heavy crop that matured easily. The season was remarkably early and all our grapes were harvested by the end of September.

### VINEYARD DESCRIPTION

Our vineyard sources are planted to multiple clones of Chardonnay which provide us with layered blending options without the need to look to other varietals for complexity. In particular the Dijon clones add lovely floral notes to the wine while the Rued clone displays juicy fruit with a spicy clove-like back note. Chardonnay often produces what we call 'hens and chicks' or 'peas and pumpkins' which are terms for a combination of very small as well as very large berries on the same bunch. Our Chardonnay clusters are small (about the size of a clenched fist) and the berries are tightly packed so the juice yield per cluster is rather small.

### TASTING

**COLOR** Pale yellow with slight green eye  
**NOSE** Tropical fruits lychee, pineapple, guava, lemon  
**PALATE** Vibrant acid, fresh crisp apple, juicy pineapple, green pear, caramel, baking spice

### FOOD PAIRINGS

Cane sugar glazed chicken, couscous with almonds or hazelnuts, Pad Thai, roasted seafood with tarragon.

### COMMENTS

The plush mouthfeel of Chardonnay makes it a pleasure to sip on its own or pair with lighter dishes. In crafting this wine we look to incorporate elegant oak aromas and flavors as well as a touch of creaminess to the palate. Monthly lees stirring builds mouthfeel and texture to add dimension and partial malolactic fermentation helps round out the palate and balance the creamy finish. Diverse fruit sources and the use of French Oak enhance the floral aromatics and give structure to the palate without contributing excessive weight. Fruity, floral, and delicately toasty, our Chardonnay is versatile in food pairings and appropriate for serving in all seasons.

*Ordine*

ONDINE CHATTAN, WINEMAKER

## TECHNICAL NOTES

BOTTLING INFORMATION	<b>APPELLATION</b> California	ANALYSIS	<b>PH</b> 3.5
	<b>GRAPE VARIETY</b> 89.9% Chardonnay 9.3% Viognier .8% Pinot Grigio		<b>T.A.</b> 5.60 g/L
	<b>STORAGE/TYPE</b> 50% Stainless Steel 50% French Oak, 25% New		<b>R.S.</b> 0.20%
	<b>CASES PRODUCED</b> 33,863		<b>SRP</b> \$12-14
	<b>BOTTLING</b> March & April 2015		
	<b>RELEASED</b> Summer 2015		
	<b>ALCOHOL</b> 13.5%		