

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

2015 CHARDONNAY

VINIFICATION

2015 was the third year of drought in Sonoma and the vines began to show signs of stress. This stress caused the vines to put extra energy into maturing the small crop and creating alluring flavors and superb depth in the wines. Judicious use of water at precisely timed intervals in the season kept the plants healthy and balanced.

Our vineyards are planted to a range of clones, from the famed perfumed Dijon Clones, to the fleshy clone 17, to the tropical clone 4. Through small-lot fermentation we enhance the distinction of each clone, then blend in proportions that bring the best of each to the resulting wine.

The grapes were harvested in the morning and whole cluster pressed before fermentation in oak barrels. The wine was aged 12 months in French oak barrels.

TASTING NOTES

Light golden yellow in color, the Outlot Chardonnay has a nose reminiscent of warm apple pie with hints of cardamom, toffee and acacia blossoms. The luscious, creamy entry on the palate leads to waves of honeycomb, honeycrisp apple, peach, and a touch of apricot, finishing with rich butterscotch flavors and a kiss of vanilla. A truly handsome wine.

VARIETAL

Chardonnay

APPELLATION

Sonoma County, Alexander Valley

DETAILS

Alcohol: 14.5%
Residual Sugar: 4.6 g/L
TA: 6.40 g/L
pH: 3.29

