

# Sarah's Vineyard

Central Coast  
Santa Clara Valley  
California



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## 2014

## Chardonnay

100% Chardonnay

<b>Winemaker</b>	Tim Slater
<b>Wine Color</b>	White
<b>Wine Type</b>	Still
<b>% Alcohol</b>	13.9
<b>RS (gm/l)</b>	0.04
<b>TA (g/L) /pH</b>	0.61/3.28
<b>Case Production</b>	459

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### *Tasting Notes*

Citrus, melons, pear, and wild flowers – our 2014 Santa Clara Valley Chardonnay is a beautiful testament to this historic vineyard. On the nose, fine melon, pear, honeysuckle, and meyer lemon are framed by notes of walnut, vanilla and spice. These characteristics carry over to the palate, where they are joined by bright acidity and a light touch of oak. A perfect match for most fish and chicken dishes, cream-sauced pastas, and flavorful cheeses.

### *Winemaker Notes*

Historically sourced from vineyards up and down the Central Coast, the 2014 vintage returns home, entirely grown on Sarah's Vineyard estate. Having complete dirt-to-bottle quality control insures a limited special release. Our cool climate location in the Mt. Madonna district of the southern Santa Cruz Mountains provides superior growing conditions for Chardonnay. In 2014, the drought continued in full force throughout California. Yields for 2014 everywhere were light, but the Chardonnay fruit off our own blocks picked on September 29 showed great intensity and full phenolic ripeness. After hand sorting, the free run and light press juice began primary fermentation, using yeast D254, in primarily neutral French oak barrels. Malo-lactic fermentation was induced. The wine was aged for 11 months in small French oak cooperage. The lees were stirred in each barrel semi-monthly.

**92 Points - Anthony Dias Blue**

**92 Points - Int'l Wine Review**

**87 Points - Wine Enthusiast**

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MAGAZINE

