

CARLSON



2015 Chardonnay

Greetings. I went back to the Kingsley Vineyard and sourced fruit for this Chardonnay. I felt that last year's grapes produced a wine that showed a refreshing style of Chardonnay. Everything I enjoyed was there, apples, lemon-lime citrus zest, vanilla and a wonderfully textured wine. I used minimal new oak last year and this year I increased the level of new oak just a bit. I wanted to have just a bit more vanillin in the wine. I employed the same winemaking procedures just so we can see how the oak affects the wine.

TASTING NOTES

Consistent with my winemaking philosophy this wine has a beautiful, rich texture to it. Yes, the oak is noticeable but the rich flavors of the fruit are evident. I get the lemon-lime citrus zest and lots of apples although I can't tell if they are Macintosh or Granny Smith. There also is a nice lanolin aroma from the barrels as well. The barrel fermentation and the Sur-Lie aging provides richness and texture in the mouthfeel as well as a touch of spice.

The 2015 vintage was again a very early vintage. A mild winter with minimal rainfall contributed to a fairly early bud break and early harvest. We did have some cool weather during the flowering and fruit set period which led to lower yields, some of which were off by 40%. Our harvest began in early August and was concluded in mid-October.

WINEMAKING DETAILS

Harvested: September 7, 2015
TA: 6.2 gm/L
pH: 3.60
Alc. 14.2% Alc by vol.
Bottled: April 12, 2015
Production: 378 cases

The grapes that went into this blend were hand harvested at night under lights. This allows us the opportunity to pick the grapes in the cool morning hours when the fruit is cool and the juice chemistry is not affected by the warm daytime temperatures. This also allows us to process the grapes when they are cool thus we end up with a product that has better balance and is less phenolic. After pressing, the juice was settled and then racked to a selection of barrels for fermentation. I used 25% new French Oak barrels and the balance was comprised of 4-6 year old French Oak barrels. The barrel fermentation and the Sur-Lie aging along the "*Battonage*" or stirring of the lees provides the wine with enhanced mid-palate texture and richness. This wine underwent malo-lactic fermentation. After this Sur-Lie aging, the wine was stabilized and clarified in March and filtered prior to bottling. Chardonnay is a very versatile wine and can be enjoyed with a variety of food such as shellfish, poultry, and lite pasta dishes or simply by itself.