

2013 Sonoma County Nancie Chardonnay

The 2013 vintage marks a coming-of-age moment for the Nancie. Its fifth vintage brings with it the culmination of years of understanding each vineyard and how each piece fits within the blend. 2013 may be the most concentrated and supple Nancie yet. Vintage conditions performed like a magnifying-glass, focusing flavors, drawing out layers and amplifying both richness and mineral intensity. 2013 was the first of the drought years. This wine is showing its warm early growing season with honey, beeswax, white nougate, banana cream pie, crisp pear, and great acidity. The palate contains a lot of the trademark extraordinary richness that comes with a 2013. Drink it now with zesty fresh fish or crab. The 2013 Nancie is a noble Chardonnay that remains food friendly and thought provoking all at once.

Vineyard Notes:

Location

This Chardonnay is made from a quartet of cool, Sonoma County vineyards. Three are perched on Sonoma Mountain and influenced by cool ocean breezes, rocky soils, and high elevation. The fourth is a Russian River Valley property bearing 30+ year old vines that grow a wine both rich and mineral in texture. Together, these properties showcase an enticing ensemble of slow-ripening vineyards in California sunshine.

Cellar Notes:

Percentage New Oak Composition

18% 100% Chardonnay

Barrel Aging Alcohol
10 months 14.1%

Bottling DateAugust 23, 2014

Production
1620 cases

- Aged in neutral oak, new oak, stainless-steel, & concrete · Native Ferment/Native ML

