

Hollywood & Vine CELLARS®

2480

2011 Chardonnay

VARIETAL COMPOSITION:

100% Chardonnay

VINEYARDS:

Mountaintop breezes naturally cool the fruit that becomes Hollywood & Vine Chardonnay. As with the 2010 vintage, in 2011 a cooler-than-normal growing season amplified the intensity of this high-elevation Chardonnay.

BARREL AGING:

This wine was created entirely from Chardonnay grown in the Napa Valley. The fruit was harvested by hand in the first morning light in late September 2011, then immediately whole-cluster pressed. The juice was cold-settled prior to 100% barrel fermentation (60% oak, 40% stainless steel) and left sur-lie for 8 months prior to bottling in June, 2012. This wine saw no malolactic fermentation; its fresh, natural acidity comes straight from the vineyard to the glass.

ANALYSIS:

Alcohol: 14.3% by volume

CASES PRODUCED:

240 cases

RELEASE DATE:

September 2012

WINEMAKER:

Celia Welch

WINEMAKER NOTES: tasted August 2012

"Ripe apple blossom, apricot, vanilla/creamsicle aromas lift from the glass, with bright citrus zest and green apple skin providing a sense of crisp, fresh fruit alongside the more delicate perfumed notes. On the palate, the entry shows bright, crisp lime, peach and green apple flavors, with a sense of softness and generosity at the mid-palate. The finish is broad and long, with a warm, sweet-yet-tangy lemon pie flavor that lingers, and then slowly fades."
-Celia Welch

