

Hollywood & Vine CELLARS®

2480

2012 Chardonnay

VARIETAL COMPOSITION:

100% Chardonnay

VINEYARDS:

Mountaintop breezes naturally cool the fruit that becomes Hollywood & Vine Chardonnay. As with previous vintages, in 2012 a cooler-than-normal growing season amplified the intensity of this high-elevation Chardonnay.

BARREL AGING:

This wine was crafted entirely from the Herman Weimer clone of Chardonnay grown in the Napa Valley. This intensely aromatic wine was harvested by hand in the early morning hours of October 1, 2012. It was whole-cluster pressed, then barrel fermented and left to age in French oak on the natural yeast lees. The lees were stirred bi-weekly to add texture and body to the mid-palate. The wine was kept in barrels until just prior to bottling in June 2013. This wine saw no malolactic fermentation; its fresh, natural acidity comes straight from the vineyard to the glass.

ANALYSIS:

Alcohol: 14.5% by volume

CASES PRODUCED:

407 cases

RELEASE DATE:

September 2013

WINEMAKER:

Celia Welch

WINEMAKER NOTES: tasted August 2013

"Sweet floral notes, warm tropical fruits and a touch of vanilla/crème brûlée rise softly from the glass as the aromas first evolve in this intensely aromatic Chardonnay. Complex fruit aromas ranging from fresh apricot to baked apple linger and broaden on the palate as the wine opens. The natural acidity adds brightness and lift to the flavors in this crisp, fully ripe rendition of Chardonnay."

-Celia Welch

