

# Hollywood & Vine CELLARS®

2480

## 2014 Chardonnay

### VARIETAL COMPOSITION:

100% Chardonnay

### VINEYARDS:

Mountaintop breezes naturally cool the fruit that becomes Hollywood & Vine Chardonnay. As with previous vintages, in 2014 a cooler-than-normal growing season amplified the intensity of this high-elevation Chardonnay.

### BARREL AGING:

Crafted entirely from the Harold Weimer clone of Chardonnay, this intensely aromatic non-malolactic wine was harvested by hand in the early morning hours of September 18, 2014. 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 early June 2015.

### ANALYSIS:

Alcohol: 14.5% by volume

### CASES PRODUCED:

440 cases

### RELEASE DATE:

May 2016

### WINEMAKER:

Celia Welch

### WINEMAKER NOTES: tasted March 28<sup>th</sup> 2016

*"The cool-climate origins of this crisp, fruit-driven Chardonnay are evidenced in the aromas that add notes of wet granite and a touch of sweet lemongrass to the jasmine, green apple and bright orange zest notes. This ripe, aromatic Chardonnay was fermented in a combination of new and once-used French oak barrels plus a few barrels of steel, and kept sur-lie with biweekly battonage, so the floral notes are supported by a few deep base notes of toasty vanilla and fresh lees. On the palate, the wine shows integrated, complex flavors of green apple, apricot, a touch of mineral character and a bright, crisp finish which highlights the citrus notes"*

**-Celia Welch**

