

Hollywood & Vine CELLARS®

2480

2015 Chardonnay

VARIETAL COMPOSITION:

100% Chardonnay

VINEYARDS:

In 2015, the fourth season of California drought was evidenced by weary vineyards that gave us one of the smallest harvests in recent memory. Great weather throughout the growing season meant lovely flavors in the few clusters borne by each vine, and the vintage, though miniscule, yielded some very memorable wines.

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 16, 2015

BARREL AGING:

Gently 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 barrels until just prior to bottling in mid-June, 2016.

ANALYSIS:

Alcohol: 14.5% by volume

CASES PRODUCED:

200 cases

RELEASE DATE:

October 1 2017

WINEMAKER:

Celia Welch

WINEMAKER NOTES: tasted August 22, 2017

“Slightly richer and riper than previous renditions of this Chardonnay, the aromas show ripe peach, grilled apricot, beeswax and a touch of vanilla in addition to the more traditional notes of apple blossom and jasmine. On the palate, the familiar bright, juicy flavors of citrus and tropical fruits gives way to a broad, flavor-packed mid-palate. The finish is round and soft, with a faint base note of French oak serving as a foundation to the creamy texture and bright, fresh finish.”

-Celia Welch

(707) 967-9128 • PO Box 63 Rutherford, CA 94573 • www.HollywoodAndVineInc.com

