



2011 Chardonnay - Visdom

Philosophy:

The Visdom (wisdom in Norwegian) bottling is a study of secondary and tertiary aromatic development in Chardonnay. We like to think of this wine as something that resembles flat Champagne. With extended aging prior to bottling we see a decline in fruit and an increase in vineyard expression. After 18 months of barrique aging the wine is bottled with a small amount of lees to allow the wine to stay in contact with the yeast taking advantage of the complexities that develop with late stage yeast autolysis.

Vintage Notes:

The 2011 growing season was cooler than the average year with plenty of rainfall in the spring and early summer. We had a record late bud-break (early May) but the vintage was 'saved' by a very mild, dry fall. Because of this shift in the growing season we also experienced a record late harvest (from October 26 to November 8). The result was very focused, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

Production Notes:

This wine was barrel fermented with native yeasts in French Oak (33% new) and sur lie aged for 18 months where it was allowed to finish malo-lactic fermentation. It was hand bottled unfiltered and bottle aged for another 7 months prior to its release in November 2013.

pH 3.68

TA 6.2

Alc. 12.63%