



2012 Chardonnay - Konkret

Philosophy:

The Konkret (concrete in Norwegian) bottling is an isolation of our old vine Chardonnay planted at the base of our vineyard. Although the lower slope has deeper soils, the concentration of granite reaches its peak beneath these vines. There is a mineral expression that we love here that requires a unique approach to the winemaking to encourage its expression. The juice is fermented in concrete tanks and transferred to special built Feuillette (30 gal) barrels for aging. Bottling is done without the lees to preserve the impression of stones and flint.

Vintage Notes:

The 2012 growing season saw average temperatures but plenty of rainfall in the spring and early summer, which delayed the vines significantly. We had a late bud-break again (end of April) but the vintage was 'saved' by moderately warm summer weather and a record-breaking 90-day dry spell that extended into mid October. Because of this shift in the growing season we experienced an average timing of harvest (Oct 7th – Oct 28th). This resulted in concentrated, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

Production Notes:

We fermented this wine in two 70-gallon concrete tanks for about two months, using only native yeasts, before it was racked into small French oak barrels for aging (additional 12 months). It was hand bottled unfiltered and bottle aged for another 10 months prior to its release in November 2014.

pH 3.42

TA 7.1

Alc. 12.3%