



2012 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 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:

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 2014.

pH 3.45

TA 6.9

Alc. 12.5%