



ABOUT THE VINEYARD...

Our Chardonnay owes its style, depth, and structure to intensely flavored, low yielding, heirloom clones growing in two Carneros vineyards: on the Napa side, the Toyon Farm and on the Sonoma side, the Sangiacomo Vella Ranch. We hand-selected the cuttings ourselves, from older vineyards in the Carneros area. These cuttings are reputed to have origins tracing to Paul Masson who imported them from Burgundy in the early 1940's, from Louis Latour's renowned Corton Charlemagne vineyard. These selections are often referred to as "Old Wente" or "Robert Young," denoting the sourced mother blocks in the 1960s.

ABOUT THE VINTAGE...

Timing is everything in life as well as in the vineyard. 2014 marked another year of record-breaking drought, however the year began with adequate soil moisture supported by well-timed rains resulting in an overall pleasant growing season. Warm and moderate weather with plenty of sun ripened grapes completely and made this an early budding and early harvesting vintage. Since everything was basically ready to pick at the same time, this made for an extremely intense harvest of long hours to ensure all the grapes received the attention they needed. Similar to the last two vintages, this year gave us an average sized crop with this one yielding soft, hedonistic wines that showed delicious fruit very early on - even in the barrel far before bottling!

ABOUT THE WINE...

We aspire to guide our Chardonnay toward a layered, complex, and expressive style that develops gracefully in the bottle and shows enticing minerality, vivacious fruit, length and structure. For us, the watchword is balance. We pressed the grapes as whole clusters, settled and fermented entirely in French oak from four different coopers, chosen for their unique synergism and support of the fruit on the palate. One third of the barrels were new. We used a variety of yeasts, including native strains, and fermentation proceeded evenly and slowly, averaging a cool 55°F. The wine was aged on its yeast lees, which were stirred weekly through the spring. 650 cases produced.

TASTING NOTES...

Greeting with notes of apple blossom and honeysuckle, this Chardonnay shows beautifully forward and bright early on in its life in the bottle. This vintage is fresh and complex with rich tones of creme brulee balancing the citrus. Mouth watering minerality completes to make this a perfect pairing for a multitude of dishes from both land and sea. Creamy citrus plays well with tropical notes of kiwi and lychee. Lemon and key lime liven the palate, leading into a finish that will continue to lengthen in the coming months. Old Wente Chardonnay never disappoints and this vintage is no exception!

ANCIEN • TEL(707)255-3908 • 4047 EAST THIRD AVE NAPA, CA