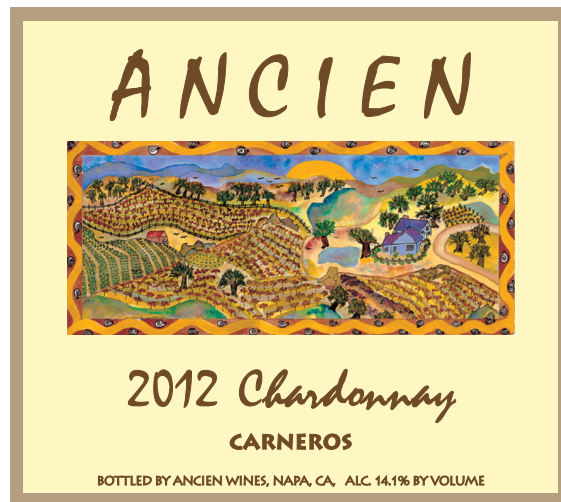


Ancien Wines

2012 Carneros Chardonnay



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 family's 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 none other than 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...

A cool, consistent, balanced vintage, 2012 made people up and down the wine-producing valleys smile. There was little to no frost through bud break. A mild and dry spring encouraged good fruit set. And the summer saw consistent stretches of sunny days with temperatures peaking in the mid- to low-80's--perfect conditions for ripening. Temperatures remained cool and the rains held off throughout the harvest, allowing the fruit to naturally and evenly ripen, developing good sugar levels and full, rich, ripe tannins.

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. Nearly half 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. 520 cases produced.

TASTING NOTES...

Announced by rich aromatics of melon, pear, and fig accented with Granny Smith apples and tangerine. Chalky, wet stone and graphite add nuance, topped with decadent creme brulee and brioche. Intense palate weight and luscious fruit tannins fill the mid-palate, finishing mouth-filling minerality. Citrus flavors are intermixed with peaches and cream and citron notes and just a hint of pineapple. Cardamom, and toasty biscotti notes, liven the palate, leading into the finish which is long, layered, and complex. The tannins, minerality, and acidity that are the calling card of well-raised, true Old Wente Chardonnay are in full display.

ANCIEN WINES, PO BOX 10667, NAPA CA 94581 • TEL(707)255-3908 • FAX (707)255-6104
WWW.ANCIENWINES.COM
THEQUEST@ANCIENWINES.COM