

Gregory James - Winemaker Notes

2015 Patient Terrier Chardonnay

Fruit Source: Patient Terrier Vineyard

Varietal: 100% Chardonnay, Sonoma Coast AVA

Clones/Selections: Spring Mountain, Robert Young and Old Wente

Harvested: 8/19/15, with 22.5 Brix

Barrel Treatment: 100% neutral French Oak barrels

Bottled: 4/14/16

Barrel Aging: 7 months

Final Chemistry: 7.3 g/L TA, 3.28 pH. 13.2% Alcohol

Cases produced: 320

The Vineyard: Named after the owners cherished "Patient" Terrier, Greg successfully convinced the vineyard's owner to remove the languishing Pinot noir vines planted on its cobbly loam soil, and replant his land with an ultra premium collection of Chardonnay selections. Greg's plan was to harvest fruit on the leading edge of maturity from these historically opulent Chardonnay selections, with the intention of producing a crisp, mineral version of Chardonnay. Fast forward 7 years, and the second successful harvest of fruit from the Patient Terrier Vineyard is changing people's perception of what California Chardonnay can taste like.

Winemaking: Waiting until the fruit has just lost its "green" character, the grapes were harvested in the pre-dawn hours and immediately transported to the winery where the fruit was whole cluster pressed with no added SO₂. The freshly pressed juice was then transferred into a Stainless Steel tank for overnight settling. The following day, the juice was transferred to 100% neutral French oak barrels, and inoculated with a White Burgundy yeast strain and placed into the coldest part of the cellar to begin its primary fermentation. With an intention to respect the purity and essence of this Chardonnay fruit, absolutely no lees stirring occurred during primary or secondary fermentation. The wine completed primary fermentation in less than 3 weeks and was immediately inoculated with a specific selection of malolactic bacteria that produces very low Diacetyl (buttery) compounds. Bottled immediately after secondary fermentation was complete to retain its fresh and vibrant character, this wine is strongly influenced by Greg's love of the wines of Chablis, France.

Tasting Notes: Bright floral fragrances of gardenias and honeysuckle compliment mouth watering acid and flavors of Meyer lemon and Gravenstein apples, and finishes with a briney coastal saline minerality. This wine was created, from vineyard to bottle, to be a perfect companion to food.