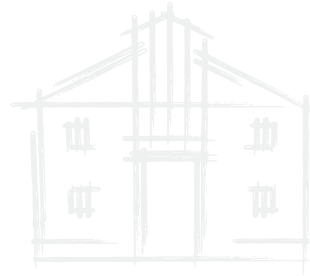


# MURRIETA'S WELL

ESTATE VINEYARD



## CHARDONNAY

*Small Lot*

LIVERMORE VALLEY

### VINEYARD

This Chardonnay was exclusively sourced from our Ernest vineyard, which features an elevation range of 575-615 feet and is located directly west of our historic tasting room. Our Chardonnay blocks are planted to clonal selections that have not left the property in over 100 years and have been selected for their impressive aromatic expression and concentration. We farm our vineyards acre by acre with the utmost care and attention to ensure optimal flavor intensity and fruit expression.

Chardonnay | Ernest Wente

### WINEMAKING

**FERMENTATION** | Barrel fermented in a blend of new and neutral French oak barrels. We employ both indigenous fermentations as well as using some cultured yeast strains.

**AGING** | This wine was aged sur lie in the same barrels they were fermented in for 14 months. Battonage was performed regularly to increase mouthfeel and complexity.

### HARVEST

Our Chardonnay was harvested in mid-September of 2015. The 2015 vintage represented the fourth drought vintage in a row for California. The drought contributed to the pattern of earlier than average ripening and harvest. This is actually a good thing viticulturally because it results in very expressive, concentrated wines.

### ROBBIE'S TASTING NOTES

Our Chardonnay features perfumed notes of spring flowers highlight fruit expressions of ripe citrus and golden delicious apple. Hints of hazelnut, pie crust, and crème brûlée add an amazing complexity to the wine. The wine has a smooth, even, and silky mouthfeel, and finishes with a beautiful focus.

2015

#### VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL | 14.4%

PH | 3.50

TA | 0.57

BARRELS PRODUCED | 12

RELEASE DATE | Oct 2017