



2012 Ingrid's Vineyard Chardonnay

Ingrid's Vineyard is planted directly in front of Bernardus Lodge in the beautiful Carmel Valley. The vineyard is split into two equal parts. 3 ½ acres are planted to Chardonnay with Dijon clones 76 and 95, while the other 3 ½ acres are planted to a variety of Pinot Noir clones. This site has proven to be superb for these cool climate varieties with its sunny, but cool location and its deep, well-drained soils.

In 2012 was a moderate and sunny summer, with beautiful warm and dry weather through September and October providing us with an excellent growing season on the Central Coast. As usual, our Vineyard Manager Matt Shea insured meticulous vineyard management which provided us with excellent quality fruit.

At Bernardus, we ferment and age our Chardonnays in the Burgundian tradition. The grapes are hand picked and sorted before being very gently whole-cluster pressed to insure the finest quality. We then transfer the juice to small French barrels for fermentation. Each barrel is hand stirred every two weeks to enhance richness and complexity. All Chardonnay goes through a complete malo-lactic fermentation before final blending and bottling.

Our 2012 has a deep, golden hue promising a richly flavored Chardonnay. On the nose we find ripe apple, fig, caramel and toasty oak. The flavors are typical of cool weather Chardonnays with flavors of spicy peach, apple and pear supported by crisp acidity and mineral notes.

Picking date: October 26th, 2012.

Cooperage: Sirugue, Damy, Billon and Dargaud & Jaegle.

Bottling:
August, 2012.

Case Production:
266 cs. (750 mls.)