



2012 Rosella's Chardonnay

This gently sloping vineyard located in the heart of the Santa Lucia Highlands was planted by the renowned grower Gary Francioni. A fourth generation farmer, Gary and his lovely wife Rosella have planted one of the finest vineyards in the area. Gary's passion for growing only the finest fruit on his home vineyard has resulted in a huge following for bottlings of Rosella's Pinot Noir. Less widely known is his small block of excellent Dijon clone Chardonnay which produces some of the finest grapes in the Highlands.

2012 was another beautiful vintage on the Central Coast: mild, sunny summer weather with warm, dry conditions throughout harvest and low yields. This provided us with superb grapes in 2012.

Our 2012 Rosella's Chardonnay exhibits bright aromas of candied citrus peel along with mineral and spice notes. The palate is intense and well-focused with flavors of baked apple, cinnamon, clove and nutmeg, accented with notes of mineral and creamy butter. Our 2012 Rosella's Chard has excellent structure to age for several years in a good cellar.

Picking date:

October 20th, 2012.

Appellation: Santa Lucia Highlands.

Fermentation: All our Chardonnays are fermented and aged in the Burgundian tradition. The grapes are hand-picked and sorted for quality before being gently whole-cluster pressed and fermented using a variety of specially selected yeasts. All our Chardonnays undergo a complete malo-lactic fermentation to enhance richness and complexity. In addition, each barrel has been hand stirred every two weeks until shortly before blending and bottling.

Cooperage: 100% French: Sirugue, Damy, Billon and Dargaud & Jaegle.

Bottling:

August, 2013

343 cs. (750 mls.)

Retail Price:

\$40