



## **2013 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 varietals with its sunny, but cool location and its deep, well-drained soils.

In 2013 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.

On the nose of our 2013 we find complex aromas of ripe apple, fig, caramel and toasty oak. The flavors are typical of cool weather Chardonnays with flavors of spicy apple and pear supported by crisp acidity and mineral notes.

**Picking date: October 4<sup>th</sup>, 2013.**

**Cooperage: 40% new; Sirugue, Cadus, Billon and Dargaud & Jaegle.**

**Bottling: August, 2014**

224 cs. (750 mls.)

**Retail:**

\$40

