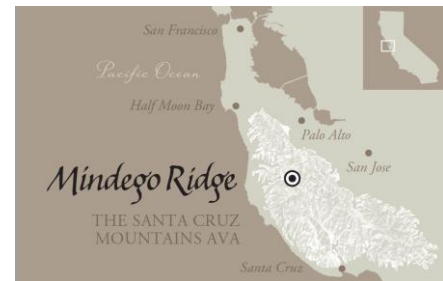




MINDEGO RIDGE 2013 CHARDONNAY, SANTA CRUZ MOUNTAINS

IN THE VINEYARD

We were blessed with a great vintage and healthy tonnage in 2013. Mid March budbreak was protected from frost by early April cloud cover, followed by a uniform bloom in mid May and a propitious growing season. With its marine influence, our site has an extended growing season – 2013 Chardonnay ripened into early October, with harvest commencing October 3rd.



IN THE CELLAR

To preserve the character of both the vineyard and vintage, the grapes are whole-cluster pressed directly to 15% new, 70% neutral French oak and 15% stainless steel. The wine is fermented with indigenous yeast followed by native ML fermentation, with 11 months on lees. This gentle process provides us a stable wine requiring neither fining nor filtration before bottling.

IN THE GLASS

Nose: Aromas of gravenstein apple, pear, toasted almond, lilies, apricot, honey, brown butter, celery, and anise.
 Palate: Dry, medium bodied. Yellow apple, ripe pear, wet rock, and peach.
 Balanced alcohol, oak and intensity. Excellent varietal character. Bright, medium acidity. Finish is rich, and medium plus in length. Expect great rewards for cellaring.



TECHNICAL NOTES

Appellation: Santa Cruz Mountains
 Winemaker: Ehren Jordan
 Acreage: 1.3 acres Chardonnay, 100% Estate Grown
 Exposure & Slope: South facing mountain slopes, 15-20%
 Soil Type: 10-18" of silty clay loam over fractured shale subsoil
 Marine Influence: 9 miles from the Pacific, adjacent to redwoods
 Elevation: 675' to 725'
 Clone Selection: Dijon (17, 76, 96)
 Rootstock Selection: 3309
 Vine Spacing: 7' x 4' (1600 vines/acre)
 Yield: 3 tons per acre

Harvest: October 3, 2013
 Barrel Regimen: French Oak, François Frères, 15% new, 70% neutral; 15% stainless steel
 Barrel Aging: 11 months
 Finished Alcohol: 13.8%
 Chemistry @ Harvest:
 21.7 Brix
 3.28 pH
 6.6 g/L titratable acidity
 Bottled: August 12, 2014
 295 cases produced
 Retail Price: \$48