

 MINDEGO RIDGE 2014 CHARDONNAY, SANTA CRUZ MOUNTAINS

IN THE VINEYARD

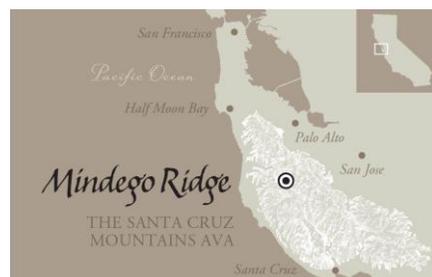
2014's mild winter and warmer spring led to bud break in mid March. In our mountain microclimate, May is our flowering month and developmentally most critical. Warmer than normal temps during May helped coax an exceptional fruit set, our best yet. Moderate temperatures, with only minimal late season rain, allowed for even ripening and optimum fruit maturity. At 3AM on September 24th, under the glow of LED headlamps, our Chardonnay harvest commenced. Fruit was picked straight to refrigerated transport and immediately whisked to St. Helena for processing.

IN THE CELLAR

To preserve the character of both the vineyard and vintage, the grapes are whole-cluster pressed directly to 15% new, 75% neutral French oak and 10% 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

Forward, rich aromas of yellow squash, melon, lemon curd, pineapple, lily and roasted nuts with balanced alcohol and subtle oak. Medium plus body with concentrated flavors of ripe pear, fuji apple, tangerine and honeydew melon along with underlying minerality with juicy acidity and a long finish. Drinks beautifully now but will continue to develop over the next 2-3 years.



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: 18-24" 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: 4 tons per acre

Harvest: September 24, 2014
 Barrel Regimen: French Oak, François Frères, 15% new, 75% neutral;
 10% stainless steel
 Barrel Aging: 11 months
 Finished Alcohol: 13.7%
 Chemistry @ Harvest:
 22.7 Brix
 3.37 pH
 7.9 g/L titratable acidity
 Bottled: August 14, 2015
 343 cases produced
 Retail Price: \$48