



PROPRIETOR'S RESERVE • A LEGACY OF QUALITY

2015 *PROPRIETOR'S RESERVE* CHARDONNAY

Tasting Notes: The second vintage of our Chardonnay is as stunning as the first. For the best expression of the varietal, we chose coastal vineyards where fruit maturation takes place gradually. The pressed juice was fermented in barrel for 30 days, and was bottled after aging nine months in 50% new French oak. Malolactic fermentation was stopped to maintain freshness and purity on the palate, and balance was achieved through the contrast between the perky acidity and the creamy weight produced by lees stirring. This wine offers a beautiful bouquet of lemon zest, apricot and a slight hint of pineapple, followed through on the palate by bright minerality and a long finish. Drink now through the next ten years.

Appellation: Central Coast

Composition: 100% Chardonnay

Technical Data:

Alcohol: 14.2%

Total Acidity: .73 g/100 mL

pH: 3.27

Cooperage: 50% New French Oak & 50% neutral French Oak

Bottled: April 2016

Released: May 2017

Suggested Retail Price: \$65



PROPRIETOR'S RESERVE WINES

*Passionate Winemaking. Spectacular Fruit.
Extraordinary Wines.*



PROPRIETORS:

Steve T. Hearst

Jim R. Saunders

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Jim R. Saunders