

LA HONDA



## 2014 Chardonnay Santa Cruz Mtns

HARVESTED: August 15th-September 23, 2014

VINEYARD LOCATION: Woodside, Los Altos Hills, Saratoga

SOILS: Clay loam

BOTTLED: December, 2015.

COMPOSITION: 100% Chardonnay

ALCOHOL: 12.8%

PRODUCTION: 300 cases

WINEMAKER: Colin McNany

### VINTAGE NOTES

In our third straight year of a record breaking drought, bud break began early due to the lack of groundwater available for the vines. High winds during flowering, in combination with drought, reduced the amount of crop / fruit set. However, the rest of the growing season was warm and even, allowing us to carefully harvest at ideal time frames. As yields were slightly down, quality remained incredible, potentially surpassing the last 2 vintages. The August 4th start of harvest in the Santa Cruz Mountains was the earliest in the 70 years of recorded history at Mount Eden.

### WINEMAKING NOTES

We harvest our Chardonnay vineyards in three separate blocks of time, Saratoga and Woodside coming in 2 weeks earlier than Los Altos Hills. The fruit is handpicked, destemmed, and sorted on the shaker table. We then add enzymes to increase juice yields and flavour profile from the skins, where in which, it sits on skins anywhere from 4-12 hours. We then hand load the 1 ton stainless steel basket press and press all night via small batches. The juice is cold settled overnight, and racked into 50% barrels and 50% tank, where it begins inoculated ferment for the next 10-20 days @ 60 degrees F. The tank wine, upon completion is put to barrel where partial native malolactic fermentation is achieved with batonnage. Finally, SO2 is added for the first time.

### TASTING NOTES

Banana clove creme brulee and spiced apple aromatically intertwined with floral elements of honeysuckle and acacia flowers. Crisp acidity and minerality refreshes the palate while reflecting the youthful nuances of the aromatic bouquet.

### CELLARING

Due to the high acid backbone of this wine, it loves oxygen. Intended to be consumed now, could be cellared for 2-4 years.