

Elyse Winery



CHARDONNAY SONOMA COUNTY

2012

PRODUCTION
282 cases (12- pack 750ml)

SOURCE
Smith Vineyard

BLEND
Chardonnay 100%
(old vine Wente clone)

HARVEST DATE
October 4

HARVEST BRIX
23.0°, 23.8°

AGING
10 ½ months in
American oak
(25% new)

PH **TA**
3.55 6.9 g/L

ALCOHOL
14.4%

TASTING NOTES

This 2012 Chardonnay is pale yellow in color with intriguing aromas of citrus blossom, Bartlett pear and a hint of vanilla. On the palate, it is lush but centered with brilliant fruit flavors of melon, Granny Smith apple and quince followed by bright acidity. This wine is delicately textured with a mineral feel on the palate that becomes broad and creamy, like citrus custard, leading to a complex and vibrant finish.

Drink this Chardonnay now or cellar for 4 to 6 years. This wine pairs well with many seafood or fowl dishes as well as rich cheeses. Some of our favorite suggestions are chicken in a morel cream sauce or Époisses (a soft creamy Burgundian cow's milk cheese).

THE VINEYARD

Smith Vineyard is located in an unusually cool pocket of Dry Creek Valley in Sonoma County. Its unique microclimate makes it very well suited to produce the type of Chardonnay we love – opulent yet elegant, somewhat steely, and buttressed by crisp acidity.