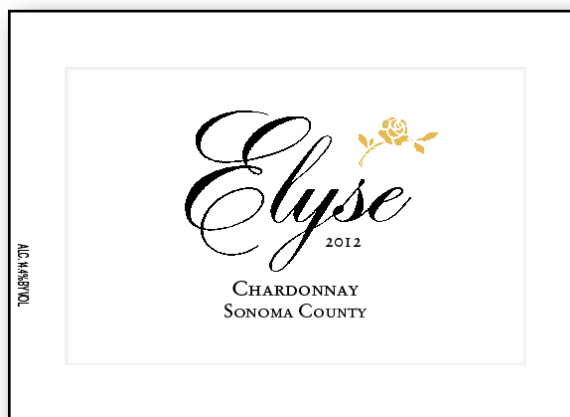


2012 CHARDONNAY SONOMA COUNTY



Harvest:	10/4
GRAPE SOURCE:	Smith Vineyard – Dry Creek Valley, Sonoma County
Blend:	100% Chardonnay (old vine Wente clone)
Harvest Brix:	24.1°
Maceration:	16 months sur lie in 33% new French oak
AGING:	10 1/2 months in American oak (25% new)
pH / TA:	3.55 / 0.69g/100ml
ALCOHOL:	14.4%
PRODUCTION:	282 cases (12 pack – 750mL)

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.



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