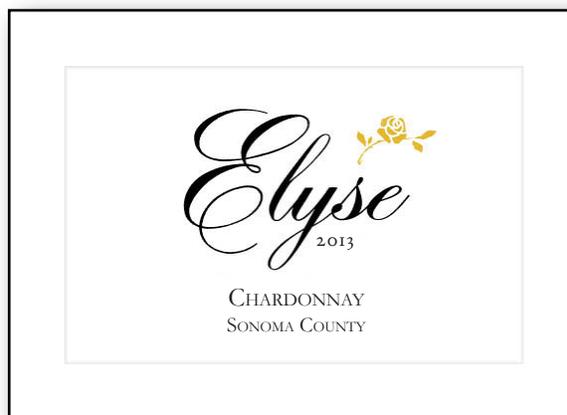


2013

CHARDONNAY  
SONOMA COUNTY



HARVEST DATE: 9/18, 9/20  
GRAPE SOURCE: Smith and York  
Creek Vineyards  
BLEND: 87% Chardonnay  
(old vine Wente  
clone), 13% Pinot  
Blanc  
HARVEST BRIX: 23.0°, 23.8°  
AGING: 16 months sur  
lie in 33% new  
French oak  
PH: 3.52  
TA: 0.64g/100ml  
ALCOHOL: 13.8%  
PRODUCTION: 259 cases (12 pack  
- 750mL)

### TASTING NOTES:

This 2013 bottling may be our favorite Chardonnay to date with the slight addition of Pinot Blanc adding such a wonderful dimension. Not widely known, but in days of yore, growers in France often confused Pinot Blanc with Chardonnay, which it resembles, propagating it and blending it with Chardonnay for a classic white Burgundy. We think they were on to something!

This wine has intriguing aromatics of honeysuckle, crushed flint, ripe Asian pear, crème brûlée and citrus fruit. It is juicy but round in texture with brilliant flavors of stone fruit, citrus, and apple followed by a pleasing hint of mineral and spice. These complex and layered flavors are lifted by vibrant acidity leading to a long, refreshing and bright finish.

### 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.

York Creek Vineyard, named for the defining feature of the land that flows year round through the property, is located high atop the Mayacamas range of mountains on the western edge of Napa Valley north of St. Helena. Perched at 1250 – 1800 feet above sea level with well-drained soil, its unique position in the Spring Mountain District is well known for producing intensely flavored wines.



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