



WAYFARER

2013 CHARDONNAY WAYFARER VINEYARD

TASTING NOTES

The color of straw with glints of green, our 2013 Wayfarer Vineyard Chardonnay captivates with intense, seductive aromatics of honeysuckle, orange blossom and lemon zest, lingering with hints of brioche and flint. Its rich mouthfeel envelops the palate, underscored by a laser-focused acidity. Notes of white peach, apricot, toasted almond and crème fraîche linger through the extended finish. This wine carries an amazing minerality, a sense of dry flintiness, that is unique to our site. A stunning wine to enjoy in its youth with an hour of decanting, it will age beautifully for another 10–15 years.

VINTAGE NOTES

The 2013 growing season was initially noted for its 40%-below-average rainfall amidst California's escalating drought. However, the vintage will ultimately be remembered for its intense, concentrated flavors and exceptional quality across each vineyard block. Our 2013 Chardonnay was particularly outstanding in its phenolic ripeness balanced with lively acidity and intriguing minerality. Mild spring temperatures beckoned bud break as normal beginning March 15th with the Mount Eden Clone on the east-facing slope of Block 2. While a touch of gentle spring rain accelerated canopy growth, strategic shoot positioning and leaf removal afforded ideal air circulation around the beautifully formed clusters. Veraison began on July 31st, and we began harvest on September 10th with the east side of the estate, picking westward to completion on September 17th.

WINEMAKING NOTES

Patiently choosing the perfect moment to harvest was essential to achieving this wine's aromatic intensity and buoyant acidity. Over the course of a week, we hand-harvested each block in the pre-dawn hours to ensure that firm, cool clusters were delivered to the winery. After gentle whole-cluster pressing, the wine settled for 12 to 24 hours, followed by carefully monitored racking. We transferred 58% to new French oak at medium toast levels from cooperages including Damy, François Frères, Remond and Latour. Native yeasts slowly guided alcoholic fermentation with the lees stirred frequently until malolactic fermentation was fully complete. The wine was aged in barrel for 15 months and bottled unfiltered and unfiltered.

ACCLAIM

"A selection of Old Wente clone seeing only 60% new French oak, the nose is a gauze of citrus, pulverized granite, conifer, pineapple, honey, salt, lush buttercream and piecrust. The palate shows incredible structure and focus to the feather-light vibrant peach, pear. A masterpiece." 98 points, Doug Wilder, Purely Domestic Wine Report, March 2015

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ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma Coast
ELEVATION	1,100 feet
SOIL	100% Goldridge
BLOCKS	2, 12, 17, 27, 28, 29
CLONES	Mount Eden, Berlenbach Old Wente, Dijon 95, Hyde Old Wente
WINEMAKER	Bibiana González Rave
PRUNING	Double guyot
VINE YIELD	3.4 pounds per vine
HARVESTED	September 10-17, 2013
BOTTLED	December 19, 2014
COMPOSITION	100% Chardonnay
ALCOHOL	14.5%
pH	3.41
TA	6.3 g/l
PRODUCTION	800 cases

