



VEGAS
GOLDEN KNIGHTS™

CHALONE
VINEYARD®

★ 2015 CHARDONNAY ★

Vineyard

We sourced this Chardonnay from our oldest, highest-quality vineyards, with half of the grapes coming from our estate vineyards planted in 1971, 1972 and 1973. An additional portion came from an outstanding 1985 planting, which Richard Boer grafted using budwood taken from vines planted in 1946 on the estate. These MacWood heritage selections yield tiny berries that contribute intensity and structure to the wine. The age of our vines gives our Chardonnay wines their intense flavors, quality and aging potential.



Winemaking

The 2015 vintage was early, light and of exceptional quality. The season began with moderate temperatures in spring that lead into warm summer days. Cool evenings influenced brought on by coastal breezes optimized ripeness, and the lack of rainfall highlighted mineral flavors signature of the Chalone AVA. We harvested the fruit from August 13 – September 9, 2015.

Tasting

This 2015 Chardonnay begins with a delicate bouquet of lemon, nectarine and a warm toastiness. The palate is finessed and balanced with flavors of orange zest, apricot and a hint of vanilla. The age of the vineyards together with the limestone terroir delivers complexity and minerality unique to the Chalone AVA.

Harvest Data

Harvest Dates: August 13–September 9, 2015

Fermentation/Aging Data

Cooperage: 15% new French oak barrels
Barrel Aging: 10 months

Wine Data

Blend: Chardonnay
pH: 3.24 TA: 6.86 g/L Alcohol: 14.4