

Custard



VARIETAL COMPOSITION

Chardonnay
100% Chardonnay

APPELLATION Sonoma Valley, California

WINEMAKER Gloria Mercado-Martín

OAK AGING 8 months

OAK SOURCING 90% French Oak
10% American Oak

VINTAGE 2014

ALCOHOL 14.5%

PH 3.65 **TA** 5.8 g/L

UPC 8 33302 00535 6

2014 CHARDONNAY

WINEMAKING NOTES

On the nose you'll find plenty of buttery, warm croissant notes with vibrant aromas of apricot jelly and vanilla complemented by a hint of toasted almond. Fresh pear and apple flavors take center stage while flavors of brioche round out this full-bodied creamy Chardonnay. Our 2014 Custard Sonoma Valley Chardonnay is a great food pairing wine. Try it with BBQ lemon pepper salmon with parsley, lime and caper dressing, a Hoisin and honey glazed pork chop, or an appetizer of bleu cheese with red grapes and walnuts.

APPELLATION

Sonoma Valley, also known as The Valley of the Moon, centers on the valley in the southern portion of Sonoma County and has a rich winemaking pedigree stretching back to the early 1800's. With over 24,000 acres of vineyards and some 500 bonded wineries, it has assumed a prominent place among California's premier grape growing regions. The broader Sonoma County AVA includes some 13 sub-appellations each with their own unique microclimates and varietal specialties. For our inaugural 2013 vintage, the fruit was sourced from Watmaugh Ranch, a small Sebastiani family vineyard located in the breezy and cool southernmost part of Sonoma that dips into Carneros. Custard was sourced from the Chardonnay Hyde Clone, which is characterized for its "hens and chicks" or the presence of both small and large berries on the same cluster. Bordered by two mountain ranges: the Mayacamas Mountains to the east and the Sonoma Mountains to the west, this area is known for its unique terroir and ultra-premium wines.

VINTAGE

Despite yet another year of drought conditions, winegrowers and winemakers were excited by the quality of fruit coming off the vine in 2014. From the dry winter, water restrictions, and unexpected rains during budding, the growing season was filled with unease. Fortunately, grapes developed with great flavors, sugars and acid levels. Typical moderate climate with cool breezes and perfectly timed fog patterns in August allowed Sonoma County fruit to mature evenly. Grapes ripened at an optimal pace, reaching an ideal flavor profile for picking.