

Custard



VARIETAL COMPOSITION

Chardonnay
100% Chardonnay

APPELLATION Sonoma Valley, California

WINEMAKER Gloria Mercado-Martín

OAK AGING 6 months

OAK SOURCING 100% French Oak
100% New

VINTAGE 2013

ALCOHOL 14.1%

PH 3.76 TA 5.8 g/L

UPC 8 33302 00535 6

2013 CHARDONNAY

WINEMAKING NOTES

Our beautifully crafted 2013 Custard Chardonnay is rich, creamy and voluptuous on the nose featuring aromas of lemon crème brûlée and graham cracker crust along with toasty almond and vanilla notes from French oak aging. This wine is marked by crisp tropical fruit and pomelo flavors. It is distinctively complex with a subtle combination of vanilla, cream and warm citrus fruit notes. This refreshing wine is a great food wine with its perfect balance of tropical crispness and creaminess to cut through rich dishes. Enjoy paired with halibut in a cream sauce, corn chowder or lemon-oregano chicken.

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 60,000 acres of vineyards and some 450 bonded wineries, it has assumed a prominent place among California's premier grape growing regions. The broader Sonoma County AVA includes some 17 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

2013 was a long and moderate growing season in Sonoma Valley offering both impressive quality and yield resulting in rich, well-balanced wines. The growing season got off to a fast start in April and was warm enough, and early enough, to bring all grapes to full ripeness without any weather mishaps. While summer offered an abundance of sunshine, temperatures rarely spiked above the mid-90s and, with the exception of a few sprinkles, fall rains never arrived. After a productive 2012, winemakers were pleased with another plentiful year. The 2013 harvest yielded exceptional grapes showing great structure and finesse, with well-developed fruit flavors and balanced acidity.