



**2012 Donnelly Creek Chardonnay
Anderson Valley
Technical Sheet**



Harvest Notes

Many are heralding 2012 as the harvest of the century, and if this Chardonnay is any indication, they could be onto something. It was a magical year, with all elements of the growing season coming together to produce an abundant and high quality harvest. The long and cool summer allowed the fruit to lounge in the vineyard late into the season. A lack of any heat spikes let the chardonnay flavors develop alongside the sugars. This resulted in moderate alcohol and opulent aromatics.

Tasting Notes

The 2012 Chardonnay is the embodiment of that beautiful, lazy, sunny, summer we experienced here in the Anderson Valley. A bit riper than previous years, the wine's aromas of nectarines, honeysuckle, and passion fruit give way to hints of lemon and cinnamon. Once in the mouth, the ripe fruit is nicely balanced by our typical natural acidity, which the cool Anderson Valley so generously supplies.

Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling, the juice was racked into French oak barrels (25% new). The barrels were not inoculated, and 5 days later wild yeast began to ferment. After about 15 days, the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred six times over an eight week period, at which time they were racked off lees.

Meyer Family Chardonnay 2012 Facts:

Harvest Date: October 4th
Varietal: 100% Chardonnay
Barrel Age: 8 months
25% new French oak
75% neutral
Appellation: Anderson Valley, Donnelly Creek
Bottle Size: 750ml
Production: 370 cases
Alcohol: 13.5% by vol.
Total Acidity: 6.5g/L
pH: 3.36