



## 2015 CHARDONNAY

When I think of Central Coast Chardonnay, I think of lush, fruit-driven wines that pack a considerable amount of flavor in every sip. And the beauty of working with the myriad selection of vineyards I get to work with on the Central Coast is that I can put together a wine that emphasizes any number of flavor profiles I'd like. For me, this means I can blend a wine that can pair with an amazing array of foods including meats, pasta, and popcorn.

All of the grapes in the 2015 Chardonnay came from two vineyards located in the Livermore Valley of California's Central Coast. Located just east of the San Francisco Bay area, this particular valley is covered in vineyards and is host to a number of wineries: some that are small family run operations and some that are quite well known. The Livermore Valley boasts warm days and very cool nights which allows for very consistent ripening throughout the season. This also means that I can let the fruit hang on the vine a little longer for maximum flavor development, important when my goal is to over-deliver on quality.

2015 was a fantastic year for grape quality, but limited in crop size. We picked at two different times towards the beginning of the vintage. The first pick was meant to deliver high-acid fruit to the winery to give me some options for blending the mouthwatering componentry into the wine. The final picks were strictly on flavor and balance. The wines were all cold fermented over a one month period to maintain the delicate aromatics. About 15% of the wine was taken down to one year old barrels while the balance remained in tank. I allowed about 20% of the wine to undergo secondary fermentation to take the sharp edges off and add some other subtle layers of flavors and texture. This vintage is considerably more aromatic than the '14 with bold aromas of honeydew melon and green apples with a touch of sexy, toasted oak in the background. Extended sur-lies aging provided for a very rich and round texture throughout. Primary flavors include stone fruits, pineapple, and mango. There is a very balanced core of acidity that keeps the flavors hanging. I find this particular vintage to be especially seamless which makes it a super wine for sipping sans food. This is the third vintage of this wine from these fruit sources and I've found that it will pair very well with white fish like halibut and cod. Roast chicken right out of the warmer at your local supermarket is always a pretty awesome match as well as fettucine alfredo..



Varietal:  
100% Chardonnay

Appellation:  
100% Central Coast

TA: 0.68 g/100ml

pH: 3.48

Alcohol: 13.6%

Oak regimen:  
85% Stainless Steel,  
15% French Barrels

### ABOUT THE WINEMAKER



Working on his passion for over 20 years, Adam LaZarre is one of California's most acclaimed winemakers, having won the LA Int'l Wine Competition a record 3 times, amongst numerous other accolades.

Cheers,

*Adam LaZarre*  
Adam LaZarre, Winemaker