



Coastal Oak 2015 California CHARDONNAY

Technical Information

Appellation: California

Varietal Composition: 100% Chardonnay

Total Acid: .58 g/100ml

pH: 3.60

Alcohol: 13.5%

WINE NOTES

Vintage:

California was blessed by a stellar vintage in 2015. In spite of drought conditions, light yields and a very early harvest, quality is exceptional. A mild winter fostered an early bud break and bloom, however, unseasonably cold spring temperatures followed which resulted in smaller berries and grape clusters. The warm and dry summer days hastened ripening and growers began picking in late July with all grapes in by the end of September - a very compact harvest season! Red varieties show firm tannins, dense fruit character and deep color.

Winemaking:

We source our Chardonnay grapes from several cool climate growing regions including the Russian River Valley and Mendocino County. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Muscat and Gewürztraminer to lift the wine's floral notes.

Winery Notes:

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spices. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

Food Pairing:

Graton Cellars Chardonnay is a wonderful aperitif as well as a delicious complement to chicken fajitas, seared scallops and Gruyere cheese.