



# CHARDONNAY, RESERVE 2013



## APPELLATION

Carneros

## COMPOSITION

100% Chardonnay

## SUGGESTED RETAIL

\$50 ~~\$40~~ Club

Chandon crafts its still wines by drawing on experience with traditional Champagne varieties and by showcasing select parcels from our Carneros ranch, where we were among the pioneering growers and vintners of the region.

## VINEYARDS

Our Carneros vineyard terroir is diverse with rolling hills sloping to San Pablo Bay. The proximity of the bay moderates the vineyard microclimates with morning and evening fog along with afternoon breezes. The cool, extended growing season is ideal for Chardonnay and provides the long hang time essential for complexity, intense aromatics, flavor, and finesse. Our Chardonnay parcels intended for still wines are on alluvial clay, Cortina, and Haire clay loam soils. Most of our vines sit in a very windy section of the vineyard which results in very low yields and ultimately great concentration in the finished wines.

## VINTAGE CONDITIONS

2013 was a perfect vintage with long warm days and a dry growing season. We were able to sit back and wait as the grapes ripened on the vine and developed complex flavors. The wines have developed the opulence and balanced acidity during the aging process that will allow them to age gracefully.

## VINIFICATION

Our Reserve Chardonnay is hand-picked and whole-cluster pressed. This wine was barrel fermented in French oak barrels, 30 percent new, during which it was stirred rarely. After malolactic fermentation was completed, it continued to age, spending a total time of 16 months in barrel.

## TASTING NOTES

Baked pear, orange blossom and honey suckle aromas are highlighted by kumquat and Fuji apple. The apple notes continue onto the palate, complimented by flavors of apricot and Meyer lemon. The wine is elegant, crisp and finishes with long minerality.

## FOOD PAIRING

Pair this Chardonnay with a variety of dishes, including fried petrale sole with a lemon butter sauce, a simple roast chicken or an arugula and fava bean salad with citrus vinaigrette.

## SERVING AND CELLARING

We suggest serving this Chardonnay cool, but not too cold, to allow its fresh fruit flavors to come forth. It can be enjoyed now or cellared for five or more years.

ChandonUSA



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