

CHAMISAL VINEYARDS

2015

CALIFA CHARDONNAY



DETAILS

Vintage

2015

Varietal

Chardonnay

Appellation

Edna Valley

Alcohol %

13.2%

TASTING NOTES

Aromas

Lemon curd, orange zest, honeysuckle, brioche, and crème brûlée

Flavors

Grapefruit juice, Bosc pear, honeycrisp apple, and vanilla

Finish

Luxurious with bright, juicy fruit and a beautiful creamy texture framed by balanced acidity

VINEYARD SOURCE

Seven of our estate blocks in the Edna Valley appellation

Cool Climate

Long growing season for exceptional hangtime

Calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavor

WINEMAKING

The Fruit

Gently whole cluster pressed at low pressures, yielding clean juice

The Juice

Cold settled overnight, then racked to French oak barriques for fermentation

Indigenous yeasts

Frequent bâtonnage (lees stirring) during fermentation and periodically during postfermentation to build midpalate texture

Full malolactic fermentation in barrel

The Wine

Immediately racked off the lees, stabilized, and bottled to capture the pure essence of the Chardonnay variety