

2014 OLEMA CHARDONNAY SONOMA COUNTY



ABOUT THE WINE: The 2014 Olema Chardonnay, made by Amici Cellars, is a blend produced from premier vineyards in the Russian River and Sonoma Coast appellations of Sonoma County. A portion of the blend was aged in barrels for a rich, creamy texture with the remainder fermented in stainless steel which preserves the bright, vibrant fruit and crispness.

2014 VINTAGE: 2014 was an excellent vintage for Sonoma winemaking, the third consecutive such vintage, following the stunning successes of both 2012 and 2013. Despite a regional drought, significant rains in February and March gave the vineyards a healthy soaking, and set up the vines for early budbreak. A mild spring and “perfect” summer temperatures brought grapes to optimum ripeness before an early harvest. The resulting wines show intense aromatics and complex fruit character.

WINEMAKER NOTES: This perfectly balanced, classic Chardonnay opens with aromas of vanilla, ripe apple, pear, buttered toast, and grilled pineapple. Flavors of apple pie, almond, toasted hazelnut and salted caramel are balanced by a fresh lemon acidity, leading to a round, smooth finish.

RELEASE DATE: May 2016

ALCOHOL: 14.2%

APPELLATION: Sonoma County

BLEND: 100% Chardonnay

FERMENTATION: 50% barrel aged in 35% new French Oak barrels. 65% of the blend completed malolactic fermentation.

SUGGESTED RETAIL PRICE: \$15.00