



2013 Sonoma Coast Chardonnay:

100% from our Barlow Homestead Vineyard, which sits on a cool-windy ridge top with heavy coastal influences in Sebastopol. This exceptional Chardonnay, from obsessively tended vines, expresses a distinct sense of place. It confidently delivers pleasing minerality with subtle richness.

The 2013 vintage was glorious as far as weather is concerned. A major factor shaping this wine from this vintage was the rain cycle. We had little to no rain after January, which resulted in berries and clusters that were smaller and more concentrated than the 2012 vintage. Even though we had a great fruit set, the vines did not size the fruit up as much because the soils were becoming water deprived. The resulting wines were concentrated and balanced with great structure and acidity- an exceptionally high quality year resulting in a worthy aging vintage.



**Small Vines
2013 Sonoma Coast Chardonnay**

350 CASES Produced

Minimum Retail Price / Bottle: \$53.00

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

Vineyards:	100% Barlow Homestead: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x3 (3630 vines per acre)
Soils:	Dark gray Goldridge fine sandy loam
Yields:	~1.5 lbs. per vine, naturally, lightly thinned for uniformity
Clones:	Hyde Wente and Kistler Mt Eden Wente Selections
Hand Harvest Dates:	Barlow Homestead 9/2 and 09/5/2013
Pressing Method:	100% whole cluster, very slow and gentle press cycle
Brix at Pressing:	Barlow: 22.3-22.6
Fermentation:	Barrel fermented with native yeast and native ML, minimal battonage
Barrel Program:	10 months on fine lees; 14% New French oak: Francois Freres, Siruge. 72% Neutral French Oak: Ermitage, Remond, Demptos. 14% Stainless Steel
Bottling:	Bottled unfinned, unfiltered July 19, 2014
Chemistry:	pH: 3.21, TA: 0.69 g/100ml, RS: 1.4 g/L, Alc: 14.1%