



2014 Sonoma Coast Chardonnay:

100% from TBH Vineyard, which sits on a cool-windy ridge top with heavy coastal influences in Sebastopol. This exceptional Chardonnay, from obsessively tended vines, is the perfect combination of acidity and richness.

2014 was the most exciting vintage we have ever seen - bright, lifted aromatics; rich, dark colors; intense flavors and a depth and complexity that lingers on the palate. The growing season was easy, moderately warm and consistently dry all year- resulting in even and perfectly ripe little berries on small clusters. An early, warm Spring brought the grapes into bloom all at the same time- making the fruit reach maturity earlier and at the same time, compressing harvest. We could not be happier with the powerful structure, intense flavors and low alcohol-all in harmonious balance.



**Small Vines
2014 Sonoma Coast Chardonnay**

574 CASES Produced

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

Vineyards:	100% TBH: 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:	TBH: 8/27, 8/29 and 09/2/2014
Pressing Method:	100% whole cluster, very slow and gentle press cycle
Brix at Pressing:	21.8-23.6
Fermentation:	Barrel fermented with native yeast and native ML, minimal battonage
Barrel Program:	10 months on fine lees; 12% New French oak: Francois Freres, Siruge. 72% Neutral French Oak: Ermitage, Remond, Demptos. 16% Stainless Steel
Bottling:	Bottled unfined, unfiltered August 6, 2015
Chemistry:	pH: 3.17, TA: 0.71 g/100ml, RS: 1.8 g/L, Alc: 13.6%