



**2014 TBH Sonoma Coast Chardonnay:**

100% from The Barlow Homestead (TBH) 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.

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 TBH Sonoma Coast Chardonnay**  
**347 CASES Produced**

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

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|----------------------------|---|
| <b>Vineyards:</b>          | 100% The Barlow Homestead: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol                 |
| <b>Farming:</b>            | Organically farmed by Small Vines Viticulture, Inc.   |
| <b>Spacing:</b>            | 4x3 (3630 vines per acre)   |
| <b>Soils:</b>              | Dark gray Goldridge fine sandy loam   |
| <b>Yields:</b>             | ~1.5 lbs. per vine, naturally, lightly thinned for uniformity   |
| <b>Clones:</b>             | Hyde Wente and Kistler Mt Eden Wente Selections   |
| <b>Hand Harvest Dates:</b> | The Barlow Homestead 8/27, 8/29 and 09/2/2014   |
| <b>Pressing Method:</b>    | 100% whole cluster, very slow and gentle press cycle  |
| <b>Brix at Pressing:</b>   | Barlow: 21.8-23.6   |
| <b>Fermentation:</b>       | Barrel fermented with native yeast and native ML, minimal battonage   |
| <b>Barrel Program:</b>     | 10 months on fine lees; 7% New French Oak: Atelier. 93% Neutral French Oak: Francois Freres, Ermitage, Remond, Demptos. |
| <b>Bottling:</b>           | Bottled unfiltered, unfiltered August 6, 2015   |
| <b>Chemistry:</b>          | pH: 3.13, TA: 0.77 g/100ml, RS: 1.4 g/L, Alc: 13.7%   |