



Marc Cellars
2015
California
CHARDONNAY

Technical Information

Appellation: California

Varietal Composition: 99% Chardonnay, 1% Muscat of Alexandria

Total Acid: .61 g/100ml

pH: 3.44

Alcohol: 13.5%

WINE NOTES

Vintage:

California was blessed by a stellar vintage in 2015. In spite of drought conditions, light yields and a very early harvest, quality is exceptional. A mild winter fostered an early bud break and bloom, however, unseasonably cold spring temperatures followed which resulted in smaller berries and grape clusters. The warm and dry summer days hastened ripening and growers began picking in late July with all grapes in by the end of September – a very compact harvest season! White varietals showcase elegant aromatics and bright acidic structure.

Winemaking:

We source our Chardonnay grapes from several cool climate growing regions. Each area lends unique - flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Muscat to lift the wine's floral notes.

Winery Notes:

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spice. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

Food Pairing:

Treat yourself to a glass after a long hard day or enjoy with fish tacos, brie cheese or grilled shrimp kabobs.