



*2014 Estate Chardonnay  
Carmel Valley  
Monterey County*

*In the early 1930s my great-grandfather William Hawley Bowlus began launching his one of a kind "Albatross" sailplanes off the ridges of Carmel Valley. Today our family carries on his avant-garde legacy farming Pinot Noir and Chardonnay on a steep Carmel Valley ridge overlooking the Carmel Bay only seven miles in the distance.*

**Estate Vineyard**

Planted in 2008, our 25-acre estate vineyard is rooted upon a steep and rocky Carmel Valley ridge rising 1250 feet in elevation. The low vigor soils of the estate vineyard consist of fossilized diatomaceous seabed shale and limestone that naturally limits the vines to produce tiny clusters and very limited yields. The unique micro-climate and extremely cool coastal location only seven miles from the Pacific Ocean make for a very long growing season and one of the coolest sites to ripen Pinot Noir and Chardonnay anywhere in the world. Annual Growing Degree Days from the estate are between 1650-1950 GDD.

**Winemaking and Viticulture**

Our winegrowing philosophy is simple, to express the terroir of the vineyard and preserve the unique story of each vintage. We thoughtfully farm our vineyard using a combination of organic and sustainable practices. Our goal is to handle our wines as minimally as possible. We harvest our fruit when it is balanced and not overripe to avoid unnecessary additions so the resulting wines retain their natural acidity and fruit characteristics that result from the vineyard and not the hand of the winemaker.

**Vintage Notes**

The 2014 Vintage began early very similar to the early start time of 2013 in late February. Mild spring weather that was quite windy at times led to a smaller fruit set compared with 2013 and very tight and compact clusters. Summer weather was beautiful and above average temperatures in the mid 80's for several weeks prompted an early veraison. Harvest weather was very mild and ensured an easy transition for the fruit into the cellar as the tiny ripe clusters maintained excellent acidity. The Chardonnay from this early and mild vintage features ripe stone fruit with a mineral texture and richness.

**Wine Details**

*The Estate Chardonnay is sourced from the four distinct blocks at our estate.*

*Harvest Date: September 5<sup>th</sup> - 19<sup>th</sup>*

*Yield: 1.25 tons per acre harvested by hand, night harvest.*

*Clone: 96 & 15*

*Ph: 3.29*

*Brix at Harvest: 21.5-22.5 Brix*

*Alcohol: 13%*

*Vinification: 100% whole cluster pressed and barrel fermented sur lees with no stirring or racking. 100% full native malolactic.*

*Yeast: 100% Native yeast*

*Oak: 25% New French Remond  
11 months in barrel*

*Production: 280 cases*

*Retail: \$55 Btl*

*Winemaker: Garrett Bowlus*