

# 2012 SHALLOW BAY CHARDONNAY

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SONOMA COAST, CALIFORNIA



## THE WINE:

100% Chardonnay from a single vineyard on the Sonoma Coast. Wine was fermented in barrels for one month with 100% malolactic fermentation. Aged for 20 months in 30% new oak – 10% one year old – 60% neutral – all French oak. Total production is 119 cases.

Winemaker: Jim Olsen.

## THE ESTATE:

A small three acre vineyard on the Sonoma Coast planted in 2000. The soil is sandy-clay based with excellent drainage. Cool, windy and moist coastal climate provides optimal conditions for Chardonnay grapes.

## TASTING NOTES:

**Color:** Brilliant straw-gold.

**Aromas:** Crème brûlée, citrus, golden apple with notes of sweet oak.

**Flavors:** White peach, brioche and toasted vanilla with beautiful acidity.

**Food Pairing:** Grilled sea bass with a soy-ginger beurre blanc.

~ Drink now through 2016 ~