



Chardonnay

Vintage: 2015

Aroma: Bursting with aromas of light pineapple, roasted nuts, ripe green apple, tropical fruit and caramel.

Palate: Hazelnuts, smoke, roasted nuts, caramel and yellow stone fruits all meld together in Anderson's 2015 Chardonnay. This wine was fermented in 100% French Oak barrels with no ML fermentation and aged sur lie. The result is a classic Burgundian-style Chardonnay. A powerful, deep wine to drink now and over the next few years.

2014 Weather Conditions: 2015 was a lovely vintage, with quality along the lines of 2012 and 2013. Not much to complain about, though drought conditions and small crop size did prove to be minor irritants. Everything was ready to go in mid-August to early September. There's balance to the acidity and the reasonable alcohol that makes this one of the more elegant Chardonnay years.

Harvest: September 4th, 2015

Brix: 24.8

TA/pH: 6.8/3.8

Bottled: August 2016

Released: September 2017

Varietal: 100% Chardonnay

Fermentation: Barrel fermented in 100% French Oak, 40% new, no malolactic

Maturation: 7 months including fermentation

Alcohol: 14.3%

Appellation: Napa Valley

90 POINTS ANTONIO GALLONI – “The 2015 Chardonnay is ripe, luscious and expressive, with plenty of ripe yellow stone fruit, honey, chamomile, mint and orange blossom nuances. Lees stirring adds texture, while blocking the malolactic fermentation helps maintain freshness, although some of that is mitigated by the natural richness of the year. Drink this overt, generous Chardonnay over the next few years.”

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