



2013 Chardonnay
Own rooted, old vine

Philosophy

Many have come to know Sierra Vista as a producer of high quality red wines from this unique mountain viticultural setting. However Chardonnay grows well in our microclimates and was the first white grape we planted. The own rooted Chardonnay is cold fermented in a stainless tank to preserve all its fruity characteristics which is similar to the Chablis style Chardonnays from France. This wine has been a wonderful tool to emphasize that our cool climate can produce excellent white wines. Own rooted mean that the Chardonnay vines are not grafted onto rootstock as most vineyards are in California, France and the rest of the world. The benefit of own rooted old vine is enhanced fruit and complexity and there can be no question that the grapes taste like Chardonnay and are not modified by the other variety it is grown on.



Vineyard Source

The 2013 old vine Chardonnay is entirely from our estate vineyard, just in front of the winery as you look toward the Crystal range of the Sierra Nevada Mountains in eastern California. This is the coolest microclimate on our property as evidenced by how the snow melts very slowly there when we have some. The vineyard was planted in 1982 on its' own roots and produces excellent quality Chardonnay.

2013 Vintage

This was an above average year starting with normal rainfall in the 2012-2013 winter /spring followed by bloom at the normal time of the first week of June. We had a mild summer with no really hot spells. We had an above average harvest but with proper pruning and leaf removal the grapes matured slowly resulting in great sugar acid balance and wonderful Chardonnay flavors. And we had a larger crop than last year which was above average.

Winemaker's Tasting Notes

This Chardonnay has wonderful mouth filling intensity, complexity and roundness of a barrel aged Chardonnay. Crisp citrus and tropical fruit with just a hint of butter gives a character that is balanced by a round mouth feel and lingering finish. This wine is the ideal aperitif with seafood or vegetable hors d'oeuvres. Try it even with chip and dip. Because it is unoaked it is a favorite with cream sauces: or try it with your favorite seafood dishes. John MacCready, Owner & Winemaker

Wine list description **2013 Chardonnay** Bright fresh fruit with a hint of apples, butter and complexity unadulterated by oak flavors
John MacCready, Winemaker

Harvest Date	Sept 13
Sugar at Harvest	23.8° Brix
Bottling Date	Feb 10, 2014
Release Date	Feb 2014
Cases Produced	750