



2013 CHARDONNAY

North Highlands' Cuvée

Appellation Santa Lucia Highlands

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The Vineyard

The Franscioni Vineyard is located in the northern coolest part of the Santa Lucia Highlands appellation. Here, moderately warm and breezy days are followed by cool evenings and foggy mornings. The mountainside vineyard's gravelly, porous soils along with the Region I type climate make for ideal conditions for Chardonnay.

The Vintage

Benefitting from warm temperatures and a long growing season, the Franscioni Vineyard produced a moderate crop of very high quality fruit in 2013. The dry winter was followed by moderate temperatures and the traditional Indian Summer warmth in October that helped finish ripening. The additional hang time yielded small, intensely flavored berries.

Winemaking

Hand harvested fruit was immediately pressed into stainless steel tanks to settle for 48 hours prior to being transferred to a combination of French and American oak barrels and stainless steel barrels for fermentation. After the completion of primary fermentation, the young wine was allowed to go through partial malolactic fermentation to add complexity and a supple mouthfeel.

Tasting Notes

Chardonnay from the Santa Lucia Highlands is always loaded with incredible fruit intensity and rich flavor. Aromas of ripe Bosque pear and pineapple combine with vanilla and brioche. Through the process of "sur lie" aging, the wine has developed a soft texture and medium weight. Flavors of ripe tropical fruits combine with crème brûlée and a touch of vanilla and subtle oak. This wine is fashioned in an approachable style that pairs well with lighter foods, especially chicken and white fish.



Harvest Date:

October 17, 2013

Brix:

28.6

TA:

6.2 grams/liter

pH:

3.46

Alcohol:

14.6%

Production:

352 cases

"GOLD MEDAL 2015 SAN FRANCISCO CHRONICLE"