



2015 CHARDONNAY

North Highlands' Cuvée

Appellation Santa Lucia Highlands

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The Vineyard

Vigna Monte Nero 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 of intense flavors and crisp acidity.

The Vintage

Benefitting from warm temperatures and a long growing season, the Vigna Monte Nero produced a moderate crop of very high quality fruit in 2015. The dry winter was followed by moderate temperatures and the traditional Indian Summer warmth in September that helped finish ripening. The additional hang time yielded small, intense clusters of excellent quality.

Winemaking

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

Tasting Notes

The 2015 Manzoni Chardonnay is a vibrant example of the Santa Lucia Highlands in an exceptional vintage. Aromas of dense tropical fruits leap out of the glass wrapped in subtle brioche that hints towards uncommon richness and weight. In the palette, this wine is unusually nimble while maintaining the intensity and mouth-feel promised by its exotic aromatics. Flavors of mango, mandarin orange and guava are led by hard spices and vanilla into a long finish. Crisp acidity allows this wine to flow over the tongue with focus and clarity that completes the experience.



Harvest Date:

Oct. 8th, 2015

Brix:

26.7

TA:

6.7 grams/liter

pH:

3.31

Alcohol:

14.2%

Production:

287 cases

SILVER MEDAL 2017 SF INTL WINE COMPETITION