



# STEPHEN VINCENT

RELEASE DATE  
OCTOBER 2015

## 2013 SONOMA COUNTY CHARDONNAY

The Stephen Vincent Chardonnay is produced in a style that is as unique as our winemaker, Robert Goyette. For nearly five decades, he has honed his techniques to produce a wine that highlights some of the more delicate characteristics of the grape in a lush and smooth style that you could almost call creamy. He pretty much knows all of the vineyards in Sonoma County and has selected a handful for the production of this particular wine. The makeup of the 2013 is approximately 60% Sonoma Carneros and 40% Russian River with the majority of the fruit being tank fermented and the balance, barrel fermented. About 45% of the wine is encouraged to undergo malolactic fermentation. Although these percentages change from year to year, Robert is especially adept at understanding what protocols the wine needs to go through during the fermentation process just by tasting the fruit on the vine. We certainly hope you enjoy these wines as much as we enjoy hearing Robert talk about them.

### WINEMAKER NOTES

Aromas of lemon meringue and green apple with soft notes of vanilla and cedar. Lush flavors of pear and melon with the slightest hint of toasted oak. Balanced acidity. Lengthy and mouthwatering.

### PAIRINGS

Chicken fettucine, mushroom risotto, halibut, soft-ripened cheeses

VARIETAL 100% Chardonnay

APPELLATION 100% Sonoma County

ALCOHOL 14.2%

PH 3.45

TA 0.70

### AGING

70% Tank fermented – aged in steel and a combination of one and two year old French and American barrels, 30% barrel fermented in neutral French Oak – aged sur-lies



*Robert Goyette*  
WINEMAKER