

STEPHEN VINCENT

CHARDONNAY
SONOMA COUNTY
2014

RELEASE DATE
MARCH 2016

The 2014 release of this Robert Goyette-created treasure maintains the style that Robert first developed with his Chardonnays in the early 80's. It is lush and velvety with a hint of butter and pretty French oak notes. As a veteran master of Sonoma County wine-making, he has access to some of the finest fruit and chooses to use grapes from both the Russian River and Sonoma Carneros for this particular wine. The 2014 vintage is approximately 62% Sonoma Carneros and 38% Russian River. It is primarily tank fermented with a smaller percentage of barrel fermentation. This allows him to maintain the integrity of the Chardonnay aromatics while blending in some rich, sur-lies aged wine to add his characteristic "sweetness" to the blend. The 2014 Stephen Vincent Chardonnay is a great food wine but is also particularly satisfying as your "go to" wine when you just get off of work and want something to unwind to.

WINEMAKER NOTES

Aromas of green apple, pear, lemon zest, and toasted oak. Fruit-forward flavors of honeydew melon and apple sauce. The mouthfeel is lush and creamy and has a balanced thread of acidity which presents the impression of sweet fruit.

PAIRINGS

This wine makes a great accompaniment to Turkey Tetrazzini, soft-ripened cheese, a big, fatty whitefish like Monkfish or Halibut, or even hot, buttered popcorn in front of the TV.

VARIETAL 100% Chardonnay

APPELLATION 62% Sonoma Carneros, 38% Russian River

ALCOHOL 13.5%

PH 3.58

TA 0.63 g/100ml

AGING 76% Tank Fermented/aged, 24% barrel fermented and aged sur-lies for 18 months



Robert Goyette
WINEMAKER