

# PRIDE MOUNTAIN VINEYARDS

## 2015 CHARDONNAY

The 2015 vintage is the fourth in a series of warm dry years that have produced excellent wines in California and our 2015 Chardonnay is a textbook example. Grapes from three different vineyard blocks were picked on August 21<sup>st</sup>, 22<sup>nd</sup> and 27<sup>th</sup>, the earliest harvest dates of the last ten years, fermented separately in French oak (25% new) and allowed a partial malolactic fermentation of about 30%. Lees stirring was done for eight weeks following fermentation, and aging on the lees was done for an additional six months, for a total of nine months in barrel. The wines were then racked off their lees and allowed to marry in tank for one month prior to bottling. The finished wine has complex aromas of acacia flower, ripe pear, orange blossom, verbena, ginger and white pepper. On the palate, the fruit and mineral flavors mingle nicely with the enticing acidic verve to provide a refreshing wine experience.



### PROFILE

Appellation:	Napa Valley
Vintage:	2015
Harvest:	August 2015
Fermentation:	25% New French Oak 75% Neutral Oak
Cooperage:	25% New French Oak 75% Neutral Oak
Blend:	100% Chardonnay
Alcohol:	14.4%
Bottling:	June 2016
Production:	1362 cases
Release Date:	November 2016
Retail Price:	\$42.00