



LAVINEA

Single Vineyard Wines

ELTON VINEYARD CHARDONNAY
2015 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 11TH, 2015

HARVEST DATA: 21.4 BRUX, PH 3.20, TA 8.4

PRESSED: GENTLE & LONG CHAMPAGNE PROGRAM

SETTLED: 12 HOURS THEN RACKED

FERMENTATION: SPONTANEOUS NATIVE FERMENTATION WITH
20% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100%

COMPLETE BY JANUARY 6TH, 2016

BOTTLED: FEBRUARY 27TH, 2017

CASES PRODUCED: 186

AGING POTENTIAL: OVER 5 YEARS



TASTING NOTES

SHIMMERING PALE GOLDEN IN COLOR WITH CHARTREUSE AND SILVER EDGE, THE AROMAS REVEAL MINERAL & FLORAL NOTES OF ACACIA, COMPLETED BY FRESH LEMON CURDS AND SUGGESTIONS OF VANILLA BEAN AND EXOTIC SPICE. LIVELY ENTRY ON THE PALATE WITH A LIGHT CREAMY CORE, THE LAYERS OF PEARS, WHITE PEACHES, ORANGE CREAMSICLE AND HONEYSUCKLE FLAVORS COMPETE ON THE FLINTY AND MINERAL FINISH. AN ELEGANT AND LONG-LASTING WINE, WITH FRESH LAYERS UPON LAYERS WHICH MAY DEMAND ANOTHER GLASS.