

# LAVINEA

*Single Vineyard Wines*

EST.  2014

## 2014 ELTON VINEYARD CHARDONNAY

### 2014 VINTAGE & WINEMAKING FACTS

**Picking date:** September 17th, 2014

**Harvest Data:** 20.9 brix, pH 3.20, TA 7.7

**Pressed:** Gentle & Long Champagne program

**Settled:** 12 hours then racked

**Fermentation:** Spontaneous native fermentation in 20% New French Oak barrels

**Malolactic fermentation:** Indigenous and 100% complete by June 17th, 2015

**Bottled:** March 1st, 2016

**Cases Produced:** 311

**Aging Potential:** Over 5 years

### TASTING NOTES

Pale golden with a silver edge, the first nose opens with honeyed white peaches and fresh lemon curd on graham crackers, quickly followed by complex and floral notes of acacia, honeysuckle with hints of quince. A nervous entry on the palate with a smooth core, light creaminess and sustained acidity that reveals white peaches and citrus character with hints of vanilla & mace on a long, complex and tight finish. Fresh and harmonious, a most interesting example of how Chardonnay can be more harmonious and fully integrated with a bit of age, yet still youthful. Enjoy now for a complete experience.