



2014 CHARDONNAY GILL CREEK RANCH LIMITED RELEASE

This 100% Chardonnay is the perfect expression of our Clements Hills Gill Creek Ranch vineyard. It will be the last chance to taste it, because we replaced the Chardonnay vines with almond trees the next year. We barrel-fermented this limited release wine, with *sur lie* stirring in 100% new American oak barrels for 9 months for just the right touch of oak and added complexity.

Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Leveraging the latest in high-end winemaking techniques results in this delicious tribute to Steve's decades of dedication to avant-garde winegrowing.

Tasting Notes

Our goal was to fill Steve's personal cellar with his favorite classic California style of Chardonnay - silky smooth and creamy viscous texture that you don't find in many dry white wines. On the nose, you'll discover buttery vanilla oak, yellow peach and perhaps some geranium. Honeyed vanilla over yellow peaches may come to mind on tasting, with a suggestion of banana peel, finishing up with subtle equal parts of apple and lemon. There's a new foodie fad of roasting the skin of a chicken until crispy, which would be a killer pairing, or - simpler yet - accompanying a heaping bowl of hot buttered popcorn on movie night.

(03/13/2016)

Statistics

Appellation:	Gill Creek Ranch, Clements Hills, Lodi		
Blend:	100% Chardonnay		
Harvested:	September 3, 2014		
Winemaking:	Barrel-fermented, <i>battonage</i> every 2 weeks, <i>sur lie</i>		
Cellar:	9 months 100% new American oak		
Cases:	64 bottled May 27, 2015		
Alcohol:	14.2%	RS:	0.81 g/L, <i>dry</i>
pH:	3.44	TA:	6.12 g/L



Borra. Drink different.