



2015 CHARDONNAY LIMITED RELEASE

With this limited release of Chardonnay, we pay tribute to owner Steve Borra's decades of work in our fields. We barrel-fermented this 100% Chardonnay, with *sur lie* stirring in 100% new French oak barrels for 7 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 keep Steve's personal stash stocked with his favorite classic buttery style of Chardonnay - silky smooth and creamy viscous texture that you don't find in many dry white wines. Flavors make you think of a nutmeg-topped *crème brûlée*, that others could interpret as buttery vanilla oak, with very pleasing fruitiness of pears and Granny Smith green apples that give a nice tart bite on the finish. Go with a chicken pesto panini, or a pear-gorgonzola salad with grilled chicken and oregano, drizzled with Champagne vinaigrette.

(05/02/2017)

Statistics

Source:	Spencer Ranch, Lodi		
Blend:	100% Chardonnay		
Harvested:	August 17, 2015		
Winemaking:	Barrel-fermented, <i>battonage</i> every 2 weeks, <i>sur lie</i>		
Cellar:	7 months 100% new French oak		
Cases:	45 bottled March 27, 2016		
Alcohol:	14.5%	RS:	0.27 g/L dry
pH:	3.50	TA:	5.27 g/L

Borra. Drink different.