



## 2012 CHARDONNAY

### STEVE BORRA'S GILL CREEK RANCH

### MEMBERS RESERVE

With our estate-grown 100% Chardonnay, we're not after the classic big and buttery California style, but rather more of a Burgundian influence. We achieve that goal by picking when the grapes from our Clements Hills Gill Creek Ranch vineyard aren't hyper-ripe. We then barrel-ferment this wine with *sur lie* stirring in 20% new French barrels 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. Members Reserve wines are exclusively grown and made for our cherished and devoted *La Dolce Vita* Wine Sampler Club members.

### Tasting Notes

Aromas are more toward the golden apple side of the spectrum, accompanied by a yeastiness and honeyed vanilla resulting from stirring of the lees. A sip brings more somewhat weighty, savory golden apple with a pinch of salt and banana on the lingering finish that turns to slightly spicy honeyed lemon. For you wine geeks, there is mouthwatering acidity that comes off as smooth and creamy and very intriguing. Fettuccine Alfredo would work well, or think outside the box and pour a glass mid-morning with Eggs Benedict. (7/25/13)

### Statistics

Appellation:	Gill Creek Ranch, Lodi	
Blend:	100% Chardonnay	
Harvested:	September 20, 2012	
Winemaking:	Fermented and aged in stainless steel and 20% new French oak. Lees stirred every 10 days.	
Cases:	250 bottled March 7, 2013	
Alcohol:	14.2%	RS: 0.99 g/L, dry
pH:	3.29	TA: 6.21 g/L



Borra. Drink different.