



2014 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 a portion of this wine with *sur lie* stirring in neutral barrels for just the right touch of oak and added complexity. Members Reserve wines are exclusively grown and made for our cherished and devoted *La Dolce Vita* Wine Sampler Club members.

Tasting Notes

They say Chardonnay is the grape most likely to reveal the winemaker's hand, especially when it comes to oak, which you'll detect as a creamy vanilla enveloping yellow peaches, cantaloupe and baked golden apples. A wine connoisseur would gladly call the abundance of fruit "exuberant," but we're happy to say it's downright heaping pleasurable, smooth and very easy to drink. There's a nice buttery baked apple aroma from traditional stirring of the lees every 10 days that also builds not only our cellar hand's body, but also the wine's. For dinner, Fettuccine Alfredo with a tiny dash of that nutmeg would work very well, followed by a tart apple pie. (07/26/2015)

Statistics

Appellation:	Gill Creek Ranch, Lodi	
Blend:	100% Chardonnay	
Harvested:	August 21, 2014	
Fermentation:	Fermented/aged in stainless steel & 25% new American oak	
Cellar:	7 months, lees stirred every 10 days	
Cases:	150 bottled March 27, 2015	
Alcohol:	14.2%	RS: 2.25 g/L dry
pH:	3.50	TA: 5.42 g/L



Borra. Drink different.