



2013 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% once-filled French 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

You'll detect a creamy oak vanilla enveloping orange and tropical pineapple that recalls those Creamsicle popsicles that used to really hit the spot on summer days – with maybe some nutmeg. A wine connoisseur would gladly call the abundance of fruit “exuberant,” but we're happy to say it's downright heaping pleasurable. There's a nice buttery roasted walnut aroma that comes from traditional stirring of the lees every 10 days that also builds not only our cellar hand's body, but also the wine's. And if you really focus, you might notice a nice chalky texture or pick up a dash of salt on the tail end. Fettuccine Alfredo with a tiny dash of that nutmeg would work very well. (08/14/2014)

Statistics

Appellation:	Gill Creek Ranch, Lodi	
Blend:	100% Chardonnay	
Harvested:	August 26, 2013	
Winemaking:	Fermented and aged in stainless steel and 20% once-filled French oak. Lees stirred every 10 days.	
Cases:	165 bottled March 7, 2014	
Alcohol:	14.2%	RS: 3.7 g/L <i>dry</i>
pH:	3.38	TA: 5.10 g/L



Borra. Drink different.

