

KUMEU RIVER

2014 Village Chardonnay



Vineyards

<i>Cultivation:</i>	Sustainable
<i>Total Size:</i>	Approximately 12 hectares (29.7 acres)
<i>Vine Age:</i>	Planted 1994-2001
<i>Clones:</i>	6, 15, 96
<i>Soil:</i>	Clay
<i>Elevation:</i>	Approximately 100 meters (328 feet)
<i>Exposure:</i>	North
<i>Training:</i>	Lyre and VSP

Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Whole-bunch pressed Indigenous-yeast fermentation 25% barrel fermentation 75% tank fermentation 100% malolactic fermentation

Tasting Notes

This wine was fermented in a combination of old French oak barriques (25 percent) and stainless-steel tanks (75 percent), so there is very little oak influence on either nose or palate. This has allowed the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach. The weighty mid-palate also shows peachy ripeness along with crisp acid minerality that gives the wine a refreshing cleansing quality. This wine is delightful as an aperitif, and even better to drink with fish and shellfish.

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