

Currency Chardonnay 2014

STORY

Currency is any method of exchange accepted to fulfill a need. Almost anything can be considered a currency as long as it represents value. Our intention is that the wine making methods we employ will facilitate a wonderful exchange of conversation and experience in every glass.

VINIFICATION

Grapes are crushed into rotary tanks. The tanks are on their sides and rotated three times a day. The fermentations are typically one day shorter than with upright tanks and produces slightly greater fruit enhancement. Fermentation is done with commercial yeast that is designed to ferment to dryness at a moderate rate. The wine is pressed at dryness and transferred to another tank for ml inoculation. Malolactic usually takes about three weeks. Wines have SO2 additions done after ml and raked as soon as possible in the winter months. Cold stability is done naturally because winter temperatures are usually sufficient for cold stabilization and additional chilling is not needed. A small portion of the Chardonnay lots are oak matured and blended together with the non-oaked lots prior to bottling in the spring.

TASTING NOTES

This wine is pleasing to the palate and presents a superb balance of ripe tropical summer fruits and citrus, complimented by a creamy texture, with a touch of vanilla. Try with a dish of cajun chicken alfredo, grilled Halibut, or a cheese platter.

ACCOLADES

- ◆ World Wine Championships Award:
Bronze Medal - Tastings.com
(*latest rating)



REGION: California; Napa and surrounding regions
VARIETAL: 100% Chardonnay
VINTAGE: 2014
ACIDITY: Balanced
ALCOHOL: 13%

