

# 2015

## Lake County Chardonnay

### Wedge Block

Harvest Date: September 21 & 25, 2015

Bottling Date: July 21, 2016

Avg. Harvest Brix: 24.7

Alcohol: 14.4%

Avg. Harvest Acid: 5.0g/l

Residual Sugar: 0.45%

Avg. Harvest pH: 3.95

Bottling pH: 3.68

The Wedge Block vineyard, named for its pie shaped geometry, is located between Kelsey Creek and Soda Bay Road. The vineyard is certified organically farmed by David Weiss. The vineyard was planted in 2007 with Chardonnay clones 17, aka Robert Young, and 96. The clones were selected for their limited production of quality Chardonnay.

The 2015 vintage was a dry growing season in the North Coast that produced a clean and concentrated harvest. The grapes were hand harvested and then whole cluster pressed with a yield of 140 gallons per ton. The juice was cold settled overnight, racked, and then split 50/50 between barrel fermentation and stainless fermentation options. After the primary fermentation, the barreled wine was inoculated for a second, malo-lactic fermentation and aged on its lees for nearly nine months. The stainless steel option remained in tank until blending and bottling. Total production was 1028 cases.

**Description:** The moderate temperatures we experienced this vintage produced a wonderfully full bodied Chardonnay. The aromas are of fresh peach and mango, with a slight flinty note. The lively flavors are of white peach and caramel with a long finish.

Please visit us at our estate winery in scenic Lake County, open Friday through Sunday and by appointment, or anytime at [www.ggwines.com](http://www.ggwines.com).



