
CACHE CREEK

VINEYARDS & WINERY

2012

RESERVE

Celebration Chardonnay

LAKE COUNTY



- SILVER MEDAL** 2014 San Francisco Chronicle Wine Competition
- SILVER MEDAL** 2014 Riverside International Wine Competition
- SILVER MEDAL** 2014 American Fine Wine Competition
- SILVER MEDAL** 2014 Orange County Fair Wine Competition
- SILVER MEDAL** 2014 California State Fair Wine Competition

WINEMAKER NOTES

The 2012 Reserve Chardonnay was made using classic Burgundian technique from grape selection (Dijon clones) to the tradition Burgundian bottle. During the growing season, the vine canopy was trimmed to allow sunlight to speckle over the fruit in an effort to enhance rich Chardonnay characteristics that would lend well to oak aging. The grapes were gently pressed and the “free run” juice was immediately chilled to 55°F and fermented with yeast from Epernay, France (Champagne region). The juice fermented in barrels made in Beaune, France (Burgundy district) from the surrounding Allier forest, and went through malolactic fermentation in barrel. The wine remained on the yeast lees and was gently stirred once a week until it was decanted off for bottling. The result is a rich and full-bodied Chardonnay with beautiful proportions and layers of flavor.

COMPOSITION	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.1%
TA	7.0g/L
pH	3.93
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	9 months
PRODUCTION	200 cases

TASTING NOTES

This bottle-aged beauty is ready to drink, offering layer after layer of enticing aromatics. The characteristics found on the nose are repeated on the palate, where a bright entry is quickly followed by the silken mouthfeel to reveal Fuji apple, tropical fruit, and lemon crème brûlée. The butterscotch and caramel from the nose show up again as the wine finishes and lingers. The years have been kind to this wine, and it continues to share its bright, luscious fruit woven with the nuances of oak aging all wrapped up in a creamy texture—a Chardonnay lover’s dream.

A great wine to toast with, and enjoy with fettuccini Carbonara or Alaskan king crab with clarified butter.