



*"Showing ripe pear and papaya,  
long and creamy..."*



*W*e have been farming our land since 1943, blending our northern Italian heritage with our California roots.

*Our family chose the lion from St. Mark's Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.*

## 2012 CHARDONNAY

### BLISS VINEYARD n ESTATE BOTTLED

Grapes: *Bliss blocks #13, #14, #15, #16, & #18 from the Dijon 76, 96 and Wente clones*

Harvest: *Hand-picked on September 25th.  
Harvest Stats: 24.0 brix, 0.63 TA, 3.77 pH.*

Production: *Lots hand-picked, early morning, clean fruit. 24% whole cluster pressed and 100% barrel fermented in mix of new and neutral French oak. Yeasts used were CY3079 and D47. After ML inoculation, barrel fermented lots were sur-lie aged and stirred every 2 weeks for 8 months. Fined, Stabilized, and Filtered.*

#### TECHNICAL ANALYSIS:

Bottling Date:	June 2013
Cases Produced:	1,000
Alcohol:	13.5%
Total Acidity:	0.45
pH:	3.78

#### TASTING NOTES:

The Bliss Vineyard, our home ranch, offers a variety of flavor profiles from which to select our Estate Chardonnay. Showing ripe pear and papaya, with hints of vanilla and honey, our single vineyard Chardonnay has a lush entry enhanced by 100% barrel fermentation. The finish is long and creamy with notes of toasted oak.

#### SUSTAINABLE WINEGROWER

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[www.brutocaozellars.com](http://www.brutocaozellars.com)