



"...rich caramel entry...pear and pineapple...butterscotch finish."



We 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.

2013 CHARDONNAY

HOPLAND RANCHES n ESTATE BOTTLED

Grapes: *Bliss blocks #10, #13, #14, #15, #16, & #18 from the Dijon 76, 96 and Wente clones*

Harvest: *Hand-picked on September 4th.
Harvest Stats: 25.4 brix, 0.62 TA, 3.79 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 2014
Cases Produced:	1,640
Alcohol:	14.5%
Total Acidity:	0.54
pH:	3.72

TASTING NOTES:

Our 100% barrel fermented Chardonnay arises from a chorus of our classic Chardonnay blocks from our Bliss Ranch and a new planting of Chardonnay from our Feliz Ranch. With aromas of pineapple, pear and papaya, this wine has a rich caramel entry leading to a lush mid-palate of pear and pineapple, and ending with a long, citrus and butterscotch finish.

SUSTAINABLE WINEGROWER

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