



"lush entry of cantaloupe...mango
...honey buttered toast finish."



*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.

2014 CHARDONNAY

HOPLAND RANCHES n ESTATE BOTTLED

Grapes: *Bliss blocks #6, #10, #13, #14, #15, #16, & #18 from the Dijon 76, 96 and Wente clones*

Harvest: *Hand-picked on September 3rd.
Harvest Stats: 25.2 brix, 0.51 TA, 3.77 pH.*

Production: *Lots hand-picked, early morning, clean fruit. 40% whole cluster pressed and 100% barrel fermented in mix of new and neutral French oak. 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:	May 2015
Cases Produced:	3,200
Alcohol:	14.5%
Total Acidity:	0.51
pH:	3.67

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 honey, pineapple, and mango, this wine has a lush entry of cantaloupe, honeydew and mango, leading to a ripe pineapple mid-palate and a long honey buttered toast finish.

SUSTAINABLE WINEGROWER

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