

2013 COIN FLIP CHARDONNAY

The season began with shoot thinning, the removal of all double buds and/or secondary shoots. Once cane lengths reached approximately 24 to 36 inches, we lifted the canopy on the northeast side of the vine to increase morning sun exposure and air movement.

Two weeks prior to veraison, we executed the first of three fruit drops. The first was done to reduce the fruit load down to two clusters per shoot. Our second drop took place at approximately 80% veraison. We evaluated all clusters and stripped any that were still green or not yet developing sugar. The final fruit drop was done three days prior to harvest to ensure evenly ripe fruit.

This wine displays light, golden tones with bright flavors of apple and meyer lemon, and a smooth finish. It is a delightful complement to poultry, pork and seafood dishes, as well as Gruyere, Cambozola, Provolone, and other goat's milk and cow's milk cheeses.

TECHNICAL INFORMATION

APPELLATION: Alexander Valley

VINEYARD 100% Wasson
SOURCES: Vineyards, Coin
Flip Ranch

VARIETAL 100%
COMPOSITION: Chardonnay

HARVEST September 5, 2013
DATE:

COOPERAGE: 100% French,
30% New

MATURATION: 18 months, aged
Sur Lie

ALCOHOL: 14.8%

MALOLACTIC: 100% Complete

BOTTLING April 2015
DATE:

PRODUCTION: 120 cases