



# WAYFARER

## 2014 CHARDONNAY WAYFARER VINEYARD

### TASTING NOTES

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Luminous gold with glimmers of pale green, the 2014 Wayfarer Chardonnay booms with aromas of Meyer lemon, apricot blossom and heirloom apple, echoed by notes of lemongrass, honeysuckle and butterscotch. Generous flavors of sun-warmed white peach and crushed almond extend long and wide on the palate with a stunning underscore of wet stone minerality. The mouthfeel offers both intricacy and wholeness, it is soft and succulent, yet focused with sublime acidity. A stunning wine to enjoy in its youth, it will age beautifully for another 10–15 years.

### VINTAGE NOTES

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The 2014 season started as one of the earliest on record, well before the threats of late winter frosts had passed. Fortunately, the tender buds and shoots escaped without damage and we relaxed into an exceptionally nice spring and cool summer. The gentle pace of the growing season afforded us time to be especially meticulous with canopy management. We farm each of our 30 blocks individually to tailor the shoot positioning and leafing, vine by vine, and specific to each clone. Such fine-tuned farming is critical to success on the extreme Sonoma Coast, particularly for our vineyard with its great diversity of clones planted at varying elevations and exposures – east facing, west facing, north side, and south side. By the end of the growing season we have typically visited each vine a dozen times. Our 2014 wines exhibit a pronounced minerality, due in part to our Goldridge soil and sandstone mother rock, as well as cold spells throughout the year.

### WINEMAKING NOTES

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*“With the 2014 vintage, we set a benchmark for Wayfarer Chardonnay. We achieved an ideal combination of complexity, texture, length, and volume in this single wine.”* – Bibiana González Rave, Winemaker

The key to the aromatic intensity and buoyant acidity is harvesting in the pre-dawn hours on precisely the right day. We hand picked each block and delivered firm, cool clusters to the winery before sunrise. After gentle whole-cluster pressing, the wine settled for 12 to 24 hours, followed by carefully monitored racking. We transferred 65% to new French oak at medium toast levels from cooperages including Damy, François Frères, Remond and Latour. Native yeasts slowly guided alcoholic fermentation, the lees stirred frequently until malolactic fermentation was complete. The wine was aged in barrel for 15 months and bottled unfiltered and unfiltered.

### ACCLAIM

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“This is yet another stunning wine from this site, with beguiling layers of complex concentration and sublime notions of tang and salt. It speaks to what the extreme Sonoma Coast can bring - a celebration of lemon zest, crisp apple and brioche delicately wrapped in minerality.” 98 points, Virginie Boone, Wine Enthusiast, August 2016

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## 2014 CHARDONNAY WAYFARER VINEYARD

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma Coast
ELEVATION	1,100 feet
SOIL	100% Goldridge
BLOCKS	2, 12, 17, 27, 28, 29
CLONES	Mount Eden, Berlenbach Old Wente, Dijon 95, Hyde Old Wente
WINEMAKER	Bibiana González Rave
PRUNING	Double guyot
VINE YIELD	3.4 pounds per vine
HARVESTED	September 3-13, 2014
BOTTLED	December 16, 2015
COMPOSITION	100% Chardonnay
ALCOHOL	14.5%
pH	3.33
TA	6.3 g/l
PRODUCTION	800 cases

