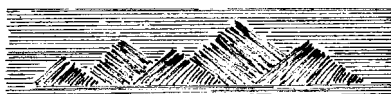


# Spann Vineyards



## Chardonnay, Gustafsson Estate Carneros 2014

<i>Blend:</i>	100% chardonnay
<i>Source:</i>	100% from the $\frac{3}{4}$ acre Gustafsson Estate Vineyard in Carneros.
<i>Alcohol:</i>	14.2%
<i>Fermentation:</i>	This wine was whole cluster pressed, then fermented in four to six-year-old and French oak barrels where it aged for six months
<i>Aging:</i>	Aged in four to six-year-old French oak barrels for six months, then in bottle for six months prior to release.
<i>Production:</i>	70 cases
<i>pH:</i>	3.43
<i>Total Acidity:</i>	5.65
<i>Residual Sugar:</i>	.01% (not perceptible)
<i>Winemaker:</i>	Betsy Spann

### *Winemakers Notes:*

The Gustafsson Estate is on an ancient seabed with a sub-soil of decomposed seashells that have turned into limestone. We used older barrels because we didn't want to overshadow the naturally wonderful aromas and flavors with the overpowering oak influence that new barrels give. The limestone soil combined with the cool climate of this vineyard site creates a crisp, refreshing wine with marvelous lemon and tangerine aromas and flavors with the crispness of Granny Smith apples. We picked this fruit at 22.5° brix to retain its fresh acidity.

### *Food Pairings:*

This calls out for seafood, especially shrimp, scallop, lobster or any white-fleshed seafood dishes.