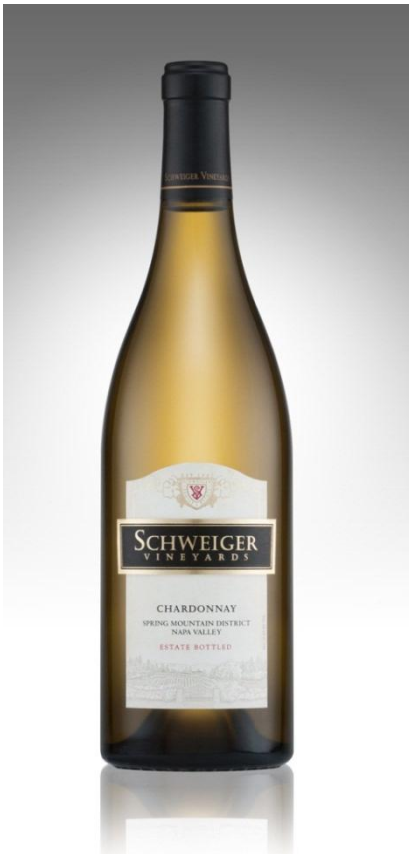
SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2012 Chardonnay



VARIETAL PERCENTAGE: *100% Chardonnay*

AGE OF VINES AND SOIL TYPE: *14–28 year old vines planted in deep volcanic soils at a 2000' elevation.*

DATE PICKED 10*/16/12*

AVERAGE HARVEST SUGAR: *24.4 degrees Brix*

FERMENTATION TIME/TEMPERATURE RANGE: *45 days, 53–61°F.*

FERMENTATION CONTAINER/AGING*: Barrel fermented, 20% new French oak, 40% one to three year old French Oak and 40% stainless steel. No malolactic fermentation. Aged surlies for 4 months, stirred twice a week.*

ANALYSIS AT BOTTLING:
Alcohol: **14.9%** pH: **3.63** TA: **.64 g/L** V.A.: **0.32 g/L** R.S: **Dry**

BOTTLED: *May 2013*

CASES PRODUCED: 800

WINEMAKER: *Andrew T. Schweiger*

VINTAGE AND WINEMAKER'S NOTES*: The 2012 vintage is our ninteenth release of Chardonnay and our first in a screw cap closure. We strive to strike a balance between fruitiness and complexity in our wines. Our goal is to always express the fruit of our vineyard first; why work hard in the vineyard only to mask the true beauty with cellar practices. Once harvested, we selectively use the tools we have at our disposal as winemakers to shape and complement the wine; surlies aging, and French oak cooperage, both new and old. Our 2012 Chardonnay is a full bodied wine with true varietal characteristics, hints of pear, kiwi, citrus, and apricots, and delicate undertones of oak and tropical fruits. The body of the wine is rich and supple, filling the mouth with flavors. The true nature of Spring Mountain Chardonnay comes through in the mineral character, more reminiscent of a classic Mersault than your typical California Chardonnay. This wine is best served between 58°F and 65°F.*

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