

B SIDE



2016 CHARDONNAY

TASTING NOTES

The B Side Chardonnay is a brilliant, light gold color in the glass which exudes layers of fresh aromas; Honeycrisp apple, pear, lemon crème and toasted brioche bread. The aromas ring true on the lush palate with flavors of vanilla flan, toasted almond paste and honey notes which linger through to the persistent and crisp finish. The wine is well-balanced with ripe fruit character, spice and an undeniable streak of mineral and lime accented acidity. The wine is aged for 12 months with 20% of the blend aged in new French Damy and DJ oak barrels. The remainder of the blend sees a combination of seasoned one to two-year-old French Oak barrels as well as stainless-steel tank (on the lees), giving the wine a beautiful creamy texture. The B Side Chardonnay is a delicious wine to sip alone but it pairs perfectly with a well-prepared cheese board of Brie, Pecorino and aged Manchego.

APPELLATION

Nearly 70% of the Chardonnay for this wine comes from Watmaugh Ranch Vineyard located in the heart of Sonoma Valley. This vineyard is planted mainly to the Hyde-Wente clone of Chardonnay which is native to many of the historic Sonoma vineyards. This clone is known for its unique and complex fruit characteristics and planted in this vineyard it also allows for extremely long hangtime. This Chardonnay is usually not picked until October when most Sonoma vintners are picking their red grapes! This extended hangtime allows the fruit to fully develop and gives the wine delicious apple, lemon crème and citrus fruit flavors. In addition to the majority Sonoma Valley fruit, additional Chardonnay lots from Dry Creek Valley Sonoma, Knights Valley Sonoma, Napa Valley and Mendocino County were also used in the final blend.

VINTAGE

The entire North Coast region enjoyed a beautiful 2016 growing season. The relatively even growing season followed welcome winter rains that eased California's ongoing drought and gave vines plenty of moisture to pull from throughout the season. With no frost during bloom nor heat spikes during the summer, harvest was greeted with relative ease. The ripening season enjoyed cooler than average daytime highs with plenty of sunshine so fruit developed very good color and flavor concentration while the typical area cold nights enabled the fruit to maintain excellent acidity.

PHILOSOPHY

Our roots trace back to an authentic place. B Side wines are rare, unconventional and often lesser known. We follow a rhythm no one else can hear separating our wines from others with smooth, soulful palates and perfectly tuned notes. B Side is a complex wine, made simply. For those who know the difference.

VARIETAL COMPOSITION

Chardonnay

100% Chardonnay

APPELLATION North Coast

COOPERAGE 20% new French Oak barrels (Damy & Radoux); remainder of the blend in a combination of seasoned one to two-year old French Oak barrels as well as stainless steel tank aged on the lees. Aged for 12 months in barrel prior to final bottling.

MALOLACTIC FERMENTATION 85%

ALCOHOL 14.5%

PH 3.63 **TA** 6.3 g/L

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