



HUNNICUTT

2015 CHARDONNAY SONOMA COAST

<i>Release Date</i>	April, 2017
<i>Production</i>	6 Barrels
<i>Appellation</i>	Sonoma Coast AVA – Mill Station Vineyard
<i>Varietal Composition</i>	100% Chardonnay
<i>Winemaking Team</i>	Seana and Justin Hunnicutt Stephens, Proprietors Kirk P. Venge, Winemaker
<i>Cooperage</i>	Aged for 14 months in 100% French oak, 25% new
<i>Tasting Notes</i>	<p>We began making Chardonnay with the 2008 vintage and every year I find it to be an extremely rewarding wine to produce. Chardonnay is an easy grape to manipulate, however if the goal is to preserve the unique characteristics of the vintage and vineyard, there is no room for error. Every action you take, no matter how small, will have a direct and noticeable impact on the wine, ultimately you can't hide anything. Chardonnay wears its heart on its sleeve, so when the bottling is done and we know we have a winner, it feels great.</p> <p>The 2015 Chardonnay is the real deal and could not have happened without all that we have learned over the past 8 years. It is a singular expression of Chardonnay, sourced exclusively from the Mill Station vineyard in the Sonoma Coast AVA, remaining unfinned and unfiltered to preserve the vibrancy and purity of that fruit.</p> <p>On the nose, bright notes of meyer lemon, pineapple and guava rush forward and are joined by more subtle aromas of vanilla, coconut and orange blossom. The palate is soft and inviting, notes of lemon, apricot and wildflower honey blossom, lingering well into a richly layered finish. This Chardonnay will be a delight in many different settings. For casual enjoyment, feel free to serve with a slight chill, though I would recommend serving at closer to 55 degree cellar temperature when paired with a meal. With the balanced acidity, this wine will age beautifully for 5-7 years and beyond.</p>
<i>Other Hunnicutt Wines</i>	CUTT 2014 Fearless Red HUNNICUTT 2014 Cabernet Sauvignon, Rutherford AVA, <i>Brinkman Block</i>
