

Mahoney

VINEYARDS

C A R N E R O S

2015 Mahoney Vineyards Gavin Vineyard Chardonnay

2015 Vintage Highlights

In 2015, dry winter and spring conditions seemed like the new norm. Relatively mild temperatures throughout the spring months gave the vines a jumpstart on their production, yet this early start was somewhat negated by the absence any prolonged high heat spells during the growing period. In the end, the fruit for this Chardonnay was picked about a week earlier than normal and crop levels were down significantly from the average.

Wine Description

The Gavin Vineyard is comprised of two small blocks on the Napa side of the Carneros Appellation. These vines produce low yields of fruit and wines with concentrated flavors. We harvested into small bins and went directly to the press with whole clusters to minimize handling. A regime of gentle pressing, a short settling period, and barrel fermentation with a wide array of yeasts, helped to create complexity while preserving the inherent character of the fruit. Extended sur-lies aging added richness and toast flavors to the wine, while helping to integrate the french oak notes with the fruit. The result is a bold and complex wine with forward citrus and granny smith apple notes layered with yeasty toast and soft touch of sweet oak in the finish.

Blend: 100% Chardonnay grown at the Gavin Vineyard in the Carneros Appellation of Napa

Fruit at Harvest:

Picking Dates: Sept. 22-28, 2015
Brix (average): 25.62°
T.A.: 6.71 g/L
pH: 3.57

Fermented at: 50° - 60° F

Cellar Aging:

9 months sur-lies in French oak

Finished Wine:

Alcohol: 13.81%
T.A. 0.56 g/L
pH: 3.56

