



LaZarre Wines

2014 Chardonnay

Santa Maria Valley

This Chardonnay is the culmination of 18 months of hard work with many sleepless nights. Getting a really great Chardonnay in the bottle is one of the toughest things to do. You can't hide any flaws. It has to be better than your neighbors. So for our first Chardonnay under the LaZarre label, we needed to choose some really awesome fruit and baby the stuff all the way through.

The grapes for our inaugural vintage hail from Runway Vineyard in the Santa Maria Valley. It's located amongst some of the premier vineyards and wineries in Santa Barbara county. We received three different clones of Chardonnay: 96, 76, and 4, and processed each as its own little wine. The fruit was pressed lightly with the juice transferred into small, chilled tanks, allowed to settle, then racked into barrels for full barrel fermentation. A few barrels were allowed to go through malolactic fermentation while the others were inhibited. A total of about 30% Malo. The barrel lees were stirred once a week for the first few months then every month until bottling. The result is a lush, acid-driven wine with striking aromatics that are uniquely Santa Maria Valley.

Aromas of pear, peach, with hints of marzipan. The flavors are very tropical, not unlike the Arroyo Seco appellation of Monterey, with mango, pineapple, and coconut on the mid-palate. A solid seam of acidity lifts the flavors and carries the fruit well into the crisp green apple finish.

Appellation:
100% Santa Maria Valley

Varietal:
100% Chardonnay

Cases Produced:
232

Alcohol: 14.0%
pH: 3.23
TA: 0.76

Cooperage:
**20% New French Allier/
Tronçais barrels**
**80% Neutral French Oak
Barrels**

Bottling date:
March 07, 2016

Suggested Retail:
\$22

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