



DeRose Chardonnay

Cienega Valley

Aromas of Green apples, pineapple and light toast complement this wine's rich, creamy mouthfeel. Allowing to stay on the lees and in french oak barrels a fully year give this wine its layers of fruit, toast and complexity. Enjoy with seafood, cheeses and pasta with cream sauces.

Technical Data

Appellation: Cienega Valley

Varietal content: 100% Chardonnay

Yield: three tons per acre

Finished alcohol: 14.1%

pH: 3.23

Total acid: 7.96g/L

Vineyards

Eleven acres of bench-grafted Chardonnay were planted in 1992 and later trained on bilateral trellising. Vines grow in deep sandy-loam soils containing fist-size chunks of dolomite. This brilliant white mineral mostly consists of calcium, an essential element found in all great vineyards. The well-drained soils are a wonderful medium for growing ripe, flavorful chardonnay grapes with ample acids.



Vines are aggressively pruned to attain proper balance, often with two or three growing seasons in mind. Leaf removal in the fruit zone acclimates grape skins to sunlight and enhances their aroma and flavor.

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are interrupted each day by cool air flowing from Monterey Bay, 25 miles west. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year while fog is rare.

Fermentation

Grapes are hand harvest in the early morning to insure fruit arrives cool and intact. Grapes are then whole cluster pressed into stainless steel tanks and allowed to settle 24 hours. Then the juice is racked into French oak barrels (10% new) for fermentation using native yeast. Temperature is controlled using dry ice pellets for cooler fermentation temperatures. Following fermentation, the wine is sulfured to eliminate malolactic fermentation. The wine is left on it's lees (sur lie) for an entire year while being stirred twice weekly. The wine is then bottled with a light filtration, often without fining.