



## PRIM FAMILY VINEYARD

### 2015 CHARDONNAY

### *Santa Lucia Highlands*



#### WINERY INTRODUCTION

Following the success of their Santa Lucia Highlands Pinot Noir, the Prims collaborated with the same wine grape grower to source and craft a “cool climate” Chardonnay from Vigna Monte Nero. With gentle rolling hills and its proximity to Monterey Bay, this vineyard benefits from one of the longest growing seasons in California, punctuated by temperate sunny days, and cool, foggy nights and mornings. These conditions result in slow and gentle ripening which allows for full grape flavor development while on the vine. The 2015 vintage marks the inaugural vintage for Prim Family Vineyard Santa Lucia Highlands Chardonnay, and is a testament to their continued effort to produce and deliver the highest quality wines.

APPELLATION: Santa Lucia Highlands VINEYARD: Vigna Monte Nero

ELEVATION: 550 to 760 feet SOIL PROFILE: Chular Series SLOPE: 5 to 9%

VARIETAL: Chardonnay CLONES: Dijon 96 and 4 ROOSTOCK: 3309

#### WINEMAKING

Hand-picked at night to seize the fruit at a lower temperature, all grapes went direct press as whole clusters. After pressing and settling the juice was racked to barrel for fermentation at 50-55F. Once dry and complete with malo-lactic fermentation the wine was *Sur lie* aged with biweekly *bâtonnage*, and aged in barrel for 12 months in 50% NEW French oak barrels prior to bottling.

#### TASTING NOTES

A full flavored, rich textured wine. Light tropical fruits complement white peach and ripe nectarine with a lovely hint of vanilla and sweet oak. The palate is long and has a wonderful acid line, with lemon meringue and citrus zest on the finish.

#### TECHNICAL DATA

pH 3.56 TA 6.40 g/L RS 0.1 g/L Alc. 13.5%

#### WINEMAKER

Rudy von Strasser