

Appellation:
Santa Lucia Highlands

Vineyard:
Tondre Grapefield

Blend:
100% Chardonnay
Clone 76

Aging:
9 MONTHS IN FRENCH
OAK BARRELS 63% NEW

Alcohol:
14.3%

Bottled:

September 14, 2013

Production:
191 cases

Key Words:
Limited Production

Winemaker:

Annette Hoff Danzer

Suggested Retail:
\$ 38

Release Date:

December 2013

www.cimacollina.com

*Tasting Room in
The Old Del Monte Milk Barn
19-A East Carmel Valley Road
Carmel Valley, CA 93924
831-620-0645
Open Everyday*

Cima Collina

2012

TONDRE GRAPEFIELD

CHARDONNAY

Tondre Grapefield has skillfully grown Pinot Noir for a long time but they have recently branched out by planting other varietals. Located on the eastern side of River Road, this site has offers a well-draining sandy-loam soil with southwestern exposure (not to mention a resplendent view of the Salinas Valley below). 2012 vintage offered a largely cool ripening season – perfect for developing complex flavors in white wine.

These grapes were hand-picked and then we pressed them whole-cluster, settled the juice for a short time and then racked it off of the lees into French Oak barrels. It fermented in barrel and was aged *sur lies*.

This is our most opulent, complex California-style Chardonnay yet but still retains balanced acidity and offers aromas and flavors of toasty oak, vanilla, butterscotch, melon and sports a lengthy finish.

Enjoy chilled on its own or with Dungeness crab cakes, fillet of sole or herb roasted chicken.