



# Cima Collina

- CHULA VIÑA -  
CHARDONNAY

SIP Certified by *Sustainability in Practice*

**VINEYARD NOTES** — The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley. While the cooling fog keeps Chula Viña from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines' progress. In combination with the warm afternoon sun, these factors provide a setting for the growth of stunning fruit.

**WINE STYLE** — This is our first non-vintage Chardonnay and is a blend of two years: 2014 & 2016. 2014 was a challenging year and one we chose not to bottle on its own while 2016 proved to be a wonderful year for Chardonnay (the grapes in 2015 were not available to us). We experimented with blending the two together and, well, we liked what we tasted — a lean, aromatic, crisp wine with lots of minerality. The 2014 vintage was barrel fermented and aged, while the 2016 was kept in stainless steel and tank fermented. The resulting blend was unfinned for release and, pleasingly drinkable on its own or with food, we think it's one of our best yet. An intentional departure from the "usual" California Chardonnay.

**WINEMAKER NOTES** — It is a pure varietal expression of Chardonnay with flavors of ripe apple, lemon, honeydew melon, and a distinct minerality. Serve with sole almon-dine, poulet en croustade, or roasted pork loin with apples.

**APPELLATION**  
Monterey County

**VINEYARD DESIGNATION**  
Chula Viña Vineyard

**VARIETALS**  
100% Chardonnay

**AGING**  
50% Barrel-aged

**ALCOHOL**  
12.4%

**BOTTLED**  
June 6, 2017

**PRODUCTION**  
376 cases

**WINEMAKER**  
Annette Hoff Danzer

**SUGGESTED RETAIL PRICE**  
\$26