

VARNER and Neely

Vintage & Block Summary Chardonnay

VARNER

2014 Amphitheater Block
2 acres
south-facing slope
780 to 735 ft. elevation
33 year old vines
own roots
sedimentary rock near surface
probably Wente clone
all french oak, twenty-five percent new,
features Jupilles forest
195 cases produced

VARNER

2014 Home Block
2 acres
east-facing slope
840 to 805 ft. elevation
34 year old vines
own roots
sedimentary rock medium depth
probably clone 4
all french oak, twenty-five percent new,
features Nevers forest
183 cases produced

VARNER

2014 Bee Block
3.5 acres
northeast-facing slope
735 to 670 ft. elevation
32 year old vines
5c rootstock
sedimentary rock furthest from surface
selection massale from Home Block
all french oak, twenty-five percent new,
features Bertranges & Troncais forests
521 cases produced

Ten miles from the Pacific Ocean, northern Santa Cruz Mountains appellation
Dry-farmed, non-fertilized, hand-hoed, no insecticides
Grown on porous, young (1-3 million years old) fractured sedimentary rock

Minimally settled juice, indigenous yeast and malo-lactic bacteria, barrel fermentation
Hand-racked using an esquive and hand -cranked barrel tilting device.

Neely

2014 Holly's Cuvee

A blend of all three blocks,
76% Bee Block
20% Amphitheater Block
4% Home Block

Each block component is composed of a proportional blend of all barrels
146 cases produced

The 2011

vintage was the coolest and latest to date. There were no summer heat spikes, unlike 2010, and the fall was wet, but botrytis was avoided. Sugars were low, but all blocks were physiologically ripe.

In 2012

mild weather persisted throughout the growing season, and the resulting wines express more of the blocks than vintage. They are forward and expressive wines.

The 2013

growing season was dry with no rain, but also a very cool summer and cool fall. The wines have a bright and elegant structure. Physiological ripeness came at a normal pace of development.

In 2014

the drought continued, with the summer remaining cool and dry. There was no rain during harvest and ripening came at normal time. Flavors and structures are more like 2012, early developing.



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