

# VARNER

## Winemaking Notes

2014 Chardonnay  
El Camino Vineyard  
Santa Barbara County

100% Chardonnay  
100% Block 4, El Camino Vineyard, Los Alamos  
Clone 4  
Vertical Shoot Positioned Canopy  
Planted on a northwest slope of sandy loam soil  
More phenolic structure from destemmed pressing  
100% Stainless steel fermentation  
26% aged 6 months in new Francois Freres puncheons  
74% aged in stainless steel on fermentation lees  
no malo-lactic fermentation  
13.8% Alcohol, 0.66 TA, 3.47pH, .05 RS  
2,520 cases produced

Winemaking using destemming and stainless steel fermentation preserves phenolic structure, while aging a portion on fermentation lees and a portion in a puncheon format of new oak broadens the wine without losing the phenolic focus. It is an interpretation of Santa Barbara Chardonnay where the tropical flavors are framed by the phenolic structure of destemmed Chardonnay and new French oak aging. Bright acidity sends the tropical fruit flavors over to citrus and apples for a more tightly coiled Chardonnay in a modern style .

“This Chardonnay from coastal Santa Barbara is a world away from the increasingly dated cliché of big and buttery California. It’s full of nervy acidity and pristine tropical citrus fruit.”

The Observer, United Kingdom, November 2015



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