

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 .

“Despite its very reasonable price, the 2014 Chardonnay El Camino delivers serious intensity richness and nuance. Broad, ample and phenolic, the 2014 exudes all classic Varner signatures, structure being the most obvious of these. Yellow orchard fruit, mint, candied lemon, chamolile and lightly honeyed notes are front and center. This is one of the most singular Santa Barbara Chardonnays readers will come across. They style and palate weight is more than a little reminiscent of the wines the Varners made in the Santa Cruz Mountains. The 2014 was fermented in steel and aged in a combinate of puncheon (25%) and steel, with blocked malo. This is a very serious Chardonnay for \$25.”

Antonio Galloni/July 2016



648 Menlo Avenue Suite 5
Menlo Park, California 94025
650.321.4894