



**Wedell**  
CELLARS

## *2012 Wedell Cellars Santa Maria Valley "Sierra Madre Vineyard" Chardonnay*

WE FEEL OUR 2012 WEDELL CELLARS "SIERRA MADRE VINEYARD" CHARDONNAY IS REALLY A SPECIAL WINE FROM A VINEYARD WITH A REMARKABLE HISTORY OF PRODUCING WINES THAT HAVE GARNERED WORLD WIDE RECOGNITION AS BEING AMONGST THE VERY BEST. WE CAREFULLY SELECTED SEVERAL BLOCKS OF CHARDONNAY FROM THE MORE THAN NINETY PLUS ACRES OF CHARDONNAY PLANTED AT SIERRA MADRE VINEYARD TO BE THE SOURCES OF THIS BEAUTIFUL WINE. OUR GOALS HAVE ALWAYS BEEN TO PRODUCE A CHARDONNAY IN A MORE CLASSICAL OLD WORLD STYLE WITH AN EMPHASIS ON TERROIR IN HARMONY WITH FRUIT AND ALCOHOL BALANCED WITH ACIDITY. OUR GOALS OF PRODUCING SUCH A WINE HAVE BEEN EXCEEDED WITH THE 2012 WEDELL CELLARS "SIERRA MADRE VINEYARD" CHARDONNAY.

WEDELL CELLARS' PHILOSOPHY HAS ALWAYS BEEN THAT "LESS IS MORE", THE 2012 WEDELL CELLARS "SIERRA MADRE VINEYARD" CHARDONNAY EXEMPLIFIES THIS. THE 2012 HARVEST SHOWED A BALANCED AMOUNT OF FRUIT ON THE VINES, THE GROWING SEASON WAS NEARLY PERFECT AND THE GRAPES WERE READY IN MID OCTOBER WITH AN IDEAL BALANCE OF ACIDITY AND SUGAR. WE FEEL THAT AS WINEMAKERS IT IS OUR DUTY TO ALLOW THE VINEYARD TO EXPRESS ITSELF WITH A MINIMAL AMOUNT OF MANIPULATION ON OUR PART. KEEPING WITH THAT DUTY IN MIND, AFTER BEING SELECTIVELY HAND HARVESTED THE GRAPES WERE PRESSED WHOLE CLUSTER AND BARREL FERMENTED. UPON COMPLETION OF THE PRIMARY FERMENTATION WE INDUCED MALOLACTIC FERMENTATION TO SOFTEN THE ACIDITY. STIRRING THE WINE REGULARLY IN BARREL (*BATONNAGE*) FOR THE FIRST YEAR AFTER FERMENTATION WE THEN AGED THE WINE *SUR-LIE* UNTIL IT "TOLD" US THAT IT WAS READY. FINALLY, IN JUNE 2014, TO RETAIN ALL THE RICHNESS, COMPLEXITY AND BEAUTY OF THE WINE WE RACKED THE WINE OFF OF ITS LEES AND BOTTLED IT UNFINED AND UNFILTERED.

OUR 2012 WEDELL CELLARS "SIERRA MADRE VINEYARD" CHARDONNAY IS ALL ABOUT *TERROIR*, INDEED THIS WINE IS A TRUE EXPRESSION OF THE SIERRA MADRE VINEYARD. THE WINE HAS A BEAUTIFUL OLD WORLD MINERALITY TO IT THAT IS NEARLY IMPOSSIBLE TO DESCRIBE IN WORDS, AND EVEN THOUGH IT HAS UNDERGONE 100% MALOLACTIC FERMENTATION THERE IS NO HINT OF BUTTER. FINALLY, WHILST IT HAS BEEN AGED FOR A CONSIDERABLE AMOUNT OF TIME IN NEW FRENCH OAK BARRELS, THE OAK IS COMPLIMENTARY BUT NOT OVERPOWERING. THE 2012 WEDELL CELLARS "SIERRA MADRE VINEYARD" CHARDONNAY HAS AN INCREDIBLE RICH MOUTH FEEL, IMMERSING YOU IN A SPECTACULAR BALANCE OF OAK, FRUIT AND ACIDITY WITH A LINGERING COMPLEX FINISH. BECAUSE IT IS SO BALANCED, WE FEEL THAT WE HAVE CREATED A WINE THAT WHILE ENJOYABLE NOW WILL AGE AND MATURE BEAUTIFULLY FOR MANY YEARS TO COME

*Maurice & Susie Wedell*

### TECHNICAL NOTES

HARVEST DATE

OCTOBER 17, 2012

BRIX

24.6

ACID

3.29 PH, 6.78TA

BARRELS

DAMY AND FRANCOIS FRERES FRENCH OAK ALLIER FOREST 25% NEW

BOTTLED

JUNE 7, 2014

ALCOHOL

14.5%

PRODUCTION

750ML: 1,080 BOTTLES (180 SIX PACK CASES)

1.5 LITER: 30 BOTTLES (HAND SIGNED, DATED & NUMBERED)

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