



Wedell
CELLARS

2012 Wedell Cellars Sta. Rita Hills Chardonnay

WHEN WE FIRST SOURCED PINOT NOIR GRAPES FROM THE SANTA RITA HILLS APPELLATION IN 2004 WE KNEW THAT IT WAS ALSO HOME TO SOME VERY REMARKABLE CHARDONNAY VINEYARDS. FOR OUR 2012 SANTA RITA HILLS CHARDONNAY WE WERE ABLE TO FIND A VERY SPECIAL VINEYARD FROM WHICH WE COULD SOURCE A SMALL AMOUNT OF CHARDONNAY. WE FEEL THAT THIS WINE CONFIRMS WHAT A SPECIAL PLACE SANTA RITA HILLS IS FOR CHARDONNAY.

WEDELL CELLARS' PHILOSOPHY HAS ALWAYS BEEN THAT "LESS IS MORE", THE 2012 WEDELL CELLARS SANTA RITA HILLS CHARDONNAY EXEMPLIFIES THIS. THE VINEYARD IS CAREFULLY FARMED WITH INTENTIONALLY LOW YIELDS OF LESS THAN TWO TONS PER ACRE, OUR GRAPES COMING FROM A PORTION OF THE VINEYARD OF ABOUT AN ACRE. BECAUSE OF THE LOCATION AND WINE GROWING METHODS EMPLOYED, THE GRAPES GAVE US THE PERFECT OPPORTUNITY TO CREATE A WINE THAT IS BURGUNDIAN IN STYLE. AFTER BEING SELECTIVELY HAND HARVESTED, THE GRAPES WERE PRESSED WHOLE CLUSTER AND AS WE HAVE DONE IN THE PAST, WE USED WILD INDIGENOUS YEASTS DURING BARREL FERMENTATION, THIS TOOK ABOUT FOUR WEEKS AFTER WHICH WE INDUCED MALOLACTIC FERMENTATION TO SOFTEN THE ACIDITY THAT TOOK TWO MONTHS TO COMPLETE, THEN THE WINE WAS AGED *SUR-LIE* FOR AN ADDITIONAL TWENTY MONTHS, DURING THE FIRST TWELVE MONTHS THE WINE WAS STIRRED TWICE MONTHLY. FINALLY, IN JUNE 2014, TO RETAIN ALL THE RICHNESS AND COMPLEXITY OF THE WINE, IT WAS RACKED OFF OF ITS LEES AND BOTTLED UNFINED AND UNFILTERED. TO ALLOW THE WINE TO TRULY SHOW ALL OF ITS POTENTIAL AND QUALITIES WE THEN BOTTLED AGED THE WINE FOR TEN MONTHS PRIOR TO ITS RELEASE.

OUR 2012 WEDELL CELLARS SANTA RITA HILLS CHARDONNAY IS A PERFECT BALANCE OF MINERALITY, FRUIT, ACIDITY AND ALCOHOL. ALTHOUGH IT HAS UNDERGONE 100% MALOLACTIC FERMENTATION THERE IS NO HINT OF BUTTER AND WHILE IT HAS BEEN AGED FOR A CONSIDERABLE AMOUNT OF TIME IN NEW FRENCH OAK, THE OAK IS COMPLEMENTARY BUT NOT OVERPOWERING. THE 2012 WEDELL CELLARS SANTA RITA HILLS 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 9, 2012
BRIX AT HARVEST:	24.7
ACIDITY AT HARVEST:	3.42 PH, 7.40TA
BARRELS USED:	DAMY, ALLIER & VOSGES FORESTS, FRENCH OAK MEDIUM TOAST, 35% NEW
BOTTLED ON:	JUNE 7, 2014
ALCOHOL BY VOLUME:	14.5%
PRODUCTION:	750ML: 1,080 BOTTLES (180 SIX PACK CASES) 1.5 LITER: 30 BOTTLES, HAND SIGNED, DATED & NUMBERED

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