



Wedell

C E L L A R S

2013 Wedell Cellars Santa Maria Valley "Sierra Madre Vineyard" Chardonnay

WE FEEL OUR 2013 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 ONCE AGAIN BEEN EXCEEDED WITH THE 2013 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 2013 HARVEST SHOWED A BALANCED AMOUNT OF FRUIT ON THE VINES, THE GROWING SEASON WAS NEARLY PERFECT AND THE GRAPES WERE READY IN LATE SEPTEMBER 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 DECEMBER 2015, 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. TO ALLOW THE WINE TO MATURE TO PERFECTION, AN ADDITIONAL TWO YEARS OF BOTTLE AGE WAS GIVING BEFORE THE WINE WAS RELEASED.

OUR 2013 WEDELL CELLARS "SIERRA MADRE VINEYARD" CHARDONNAY IS ALL ABOUT TERRIOR, 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 2013 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	SEPTEMBER 29, 2013
BRIX	24.6
ACID	3.54 PH, 5.30 TA
BARRELS	DAMY AND FRANCOIS FRERES FRENCH OAK ALLIER FOREST 25% NEW
BOTTLED	DECEMBER 14, 2015
ALCOHOL	14.5%
PRODUCTION	750ML: 4,860 BOTTLES (810 SIX PACK CASES)

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