



MURPHY-GOODE CALIFORNIA CHARDONNAY 2013

Appellation: California; USA

Winemaker: David Ready Jnr
Closure: Screwcap
Alcohol: 13.8%



Vineyard

Murphy-Goode's home base is the Alexander Valley, a rural agricultural haven in northeastern Sonoma County that is particularly adept at producing great Chardonnay, Sauvignon Blanc, Zinfandel and Cabernet Sauvignon, all specialties of Murphy-Goode. In addition to estate vineyards in the Alexander Valley, the winery harvests fruit from a handful of premier grower vineyards primarily in Sonoma County.

The 2013 Chardonnay hails from vineyards along the California coast, appellation breakdown: 64% Santa Barbara, 23% Mendocino, 10% Lake County, 3% Arroyo Seco.

Tasting Notes

Cool sea breezes bring out the apple, pear and tropical fruit character of Chardonnay grapes. Streaks of lemon crème, vanilla and toasty oak show up for added intrigue. Not to mention dimension and balance.

Vintage

The 2013 vintage is the second of two outstanding vintages in California. Both prodigious in quantity and superb in quality, these type of vintages come about only rarely, and hardly ever back-to-back. If anything, 2013 may prove to be slightly superior to 2012 as the average berry size was smaller, but there were simply more berries, given higher natural skin-to-juice ratios.

Winemaker's Comments

"The California Chardonnay is made in what I call a 'cocktail' style of Chardonnay. The stainless-steel fermentation keeps the fruit bright at the forefront and the small amount of barrel fermentation gives the wine just enough texture to add some richness. When I started making this style of Chardonnay 13 years ago I was simply making a wine to be the perfect after-work cocktail. Look for flavors and aromas of peach, spiced pear, red apples, and just a bit of pineapple."

