



2015 Mt. Carmel Pinot Chardonnay

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| VINTAGE: | 2015 |
| VARIETY: | CHARDONNAY |
| APPELLATION: | STA. RITA HILLS |
| ALC/VOL: | 12.5% |
| PRODUCTION: | 90 CASES |
| VITICULTURE: | ORGANIC & DRY FARMED |
| FERMENTATION: | INDIGENOUS |
| VESSEL: | 500L PUNCHEON • 20% NEW STOCKINGER • 80% USED FRANÇOIS FRÈRES |
| ÉLEVAGE: | 10 MONTHS IN PUNCHEON, 6 MONTHS IN TANK |

S A N D H I W I N E S . C O M

VINEYARD

Mt. Carmel is a steeply sloped, organically farmed, south-facing vineyard at the center of the appellation. Planted in 1991, much of Mt. Carmel is own-rooted and this dry-farmed vineyard sits at 600 feet elevation.

TASTING NOTE

Bright and vivid, the wine is a touch restrained from previous vintages. The nose is an alluring combination of kefir lime zest and curry leaf. The palate is ample and pliant with notes of lime custard and a persistent and mineral-driven finish.

Sandhi