

# 2012 ORO DE PLATA CHARDONNAY

2012 was a wonderful growing season in the Petaluma Gap. Mild temperatures throughout and very little rain allowed for perfect and on time ripening with great acidity.

The Oro de Plata Chardonnay, meaning “gold from silver”, is distinguished by its lack of malolactic fermentation leaving a much more mineral, acid, and fruit driven chardonnay. The wine is fermented in stainless steel tanks and transitioned to neutral French oak barrels to add a touch of body for balance. The Oro de Plata is filtered and then aged for 8 to 9 months before bottling.

We use the Wentle clone primarily for the Oro de Plata which greatly enhances the aromatics of Chardonnay with an identifiable floral component. Along with those floral notes, green apple, tropical fruit, and earthy minerality dominate the nose with similar qualities on the palate. Bright and fresh acidity allows for easy pairings with light pasta dishes and seafood.

PRODUCTION:	759 Cases
HARVEST DATE:	September 1- September 27
BOTTLING DATE:	July 2013
PH:	3.64
TOTAL ACIDITY:	6.2 g/L
ALC:	14.2

