

MOONEY

FAMILY

2013 CHARDONNAY SANTA LUCIA HIGHLANDS

VINEYARD

The Mooney Family 2013 Chardonnay was grown in the Santa Lucia Highlands' appellation. The '13 vintage in the S.L.H. was a fairly normal growing season despite the drought and below average winter rains. Spring and summer temperatures were mild with few heat spikes. The Highlands' close proximity to Monterey Bay creates strong afternoon winds in summer and fall that slow down photosynthesis and lengthen the growing season – perfect conditions for fostering both flavor and balancing acidity in Chardonnay. The fruit was picked in mid-October and rushed to the winery in Creston.

CELLAR

We have been crafting the world's most popular varietal, Chardonnay, for thirteen vintages now. Our goal is to frame the grapes essence and not to overwhelm it. When the grapes arrive early in the morning at the winery, they immediately get gently pressed (whole cluster) to extract the white wine juice from the skins and the seeds.

Our Chardonnay juice lot was fermented and aged sur lie (on the yeast solids) in one stainless steel tank for 16 days. Then the wine was transferred to 50% new French oak cooperage and 50% small stainless steel barrels for 10 months. The oak aging adds texture and toasty vanilla nuances. The lees are stirred periodically to release the flavors bound to the yeast. The stainless steel juice was cold fermented to preserve the delicate floral and fruit aromas. Secondary fermentation was inhibited in the entire lot in order to keep the malic acid unchanged, which allows the wine to retain its brightness, freshness and vibrancy. We then blend the two lots together to create the finished wine. Only 94 cases were produced.

Chardonnay in the Highlands is all about elegance and balance: rich tropical fruit aromas and flavors offset by bright, cool climate acidity. While delicious on its own, the MF SLH Chardonnay is a serious food wine. It will pair beautifully with roast salmon or chicken, cream-sauced pastas, and shellfish preparations.

ACCOLADES

92 Points, Exceptional

"Aromas recall honey and dried apricots, mangos and bananas. The flavors carry that forward, with caramelized apples, melted marshmallow and all types of dried fruit, but with lots of acidic verve too."

- Wine Enthusiast Magazine, Feb'15



Appellation	Santa Lucia Highlands
Winemaker	Michael Mooney
Fermentation	Stainless Steel
Cooperage	50% new French oak, 50% stainless steel
Aging	10 months, sur lie
Alcohol	14.4%
Cases Made	94
Release	Fall 2014
Sugg. Retail	\$48