

REULING  
— VINEYARD —

# 2013 Chardonnay



## Technical Notes

Harvested: September 12, 2013

Harvest Data:

Montrachet: pH: 3.58 TA: 5.2 °B: 23.3

Pressed Whole-Cluster to Barrel

Barrel Fermented

100% Native or Indigenous Yeasts

The 2013 Reuling Chardonnay has primary aromas of lemon chiffon, baked pastries, lime zest, minerality and hazelnut, while lingering secondary notes of stonefruit, caramel, lemongrass, apricot and nutmeg compliment the wine. The wine displays balanced acidity and incredible texture that culminates in a finish, which resonates on the palate. Add to this a touch of salinity and fruit tannin and you have an impressive 2013 Reuling Chardonnay.

Barrel Aged 10 months

Oak: 35% New, 65% Used

Cooper: 90% Remond, 10% Damy

Finished Wine:

pH: 3.58 TA: 4.9 Alc%: 14.0

Bottled on July 30, 2014: 310 Cases 750mL; 18 bottles 1.5L

