

Magnolia 2013 Ceja Vineyard Chardonnay - Sonoma Valley

Winemaker's Tasting Notes Pale yellow in color, our Magnolia Series

Chardonnay exhibits powerful aromas of tropical fruits, banana, orange peel as well as pear. This wine is made to be bright and refreshing. A medium-bodied wine gives way to a green apple and melon flavors and finish. Enjoy with seafood and salads!

VINEYARD & HARVEST INFORMATION

Vineyard The Sonoma Valley is heavily influenced by

the Carneros weather, which cools down the region. Summer days are warm with cool nights and winters are mild. As a result, grapes stay on the vine longer, reaching high

acidity and full flavor development.

Vineyard Elevation n/a

Exposure n/a

Soil Loam

Block/Clone Robert Young clone

Harvested October, 2013

WINEMAKING INFORMATION

Blend 100% Chardonnay

Fermentation 100% fermented in stainless steel at low

temperatures with cultivated yeast strain Exotics from Austria. 0% ML fermentation.

Alcohol by Volume 14.4%

pH 3.54

TA 0.66 g/L

Cooperage 100% neutral French oak barrels

Barrel Aging 6 months

Release Date: May, 2014

Production 300 cases

