

LAYER CAKE



One Hundred Percent Hand Crafted

CHARDONNAY

CENTRAL COAST ~ CALIFORNIA | VINTAGE 2015

Winemaker Notes

Our winemaking approach for Layer Cake Chardonnay is one of minimal-intervention, allowing the fruit and place to speak for itself. Gentle harvest and aging techniques allow us to bring the fruit to its fullest potential. We let the grapes develop fully for concentrated layers of fruit, heady, evocative aromatics and perfect balance of flavor. We ferment in stainless steel at low temperatures to preserve the intense, complex aromatics, and then age selected lots in 3-year old, air-dried French oak to accentuate and balance the wine.

Vineyard Notes

Our Monterey vineyards border the Santa Lucia Highlands. Shallow, granite-laced soils lend mineral characteristics and beautiful aromas of citrus blossom. Cooling winds flow in from Monterey Bay each afternoon and preserve the crisp acidity and delicate aromatics of the Chardonnay clusters. Our Santa Barbara vineyards are in the steep hills surrounding Los Alamos, in a canyon that leads directly to the Pacific Ocean. Sandy soils, bright sunshine and cool ocean breezes combine to lengthen ripening and extend hang time, resulting in the unusual combination of tropical fruit characteristics and great structure.

Tasting Notes

The nose is reminiscent of preserved Meyer lemons, wet stones and a hint of lime blossoms. The rich body and texture builds as it envelops your mouth, while layers of Kaffir lime, guava, and pineapple tantalize; followed by light, creamy texture of whipped lemon curd. The lingering finish is clean and crisp, preparing your palate for more.

Wine Facts

- 100% Chardonnay
- 100% Central Coast appellation (Monterey & Santa Barbara)
- Stainless steel fermentation
- Select lots aged in 3-year-old, air-dried French oak
- 14.5% Alcohol

