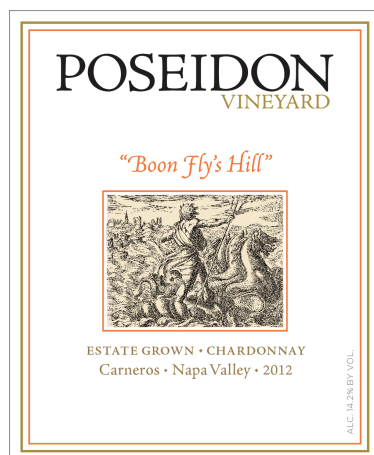


POSEIDON
VINEYARD

2012

POSEIDON VINEYARD "BOON FLY'S HILL" CHARDONNAY

CARNEROS, NAPA VALLEY



WINE

BLEND
100% Chardonnay

CASES PRODUCED
69

COOPERAGE
100% Kádár Hungary
100% New Heavy Toast
20 Months in Barrel

CHEMISTRY
pH: 3.38
Titratable Acidity: 6.93g/L
100% Malolactic Fermentation
Alcohol: 14.2%

VINEYARD

ELEVATION
Sea Level to 45'

CLONES
UCD 4

YEAR PLANTED
1973; Replanted in 1997

VINE SPACING
4' x 11'

YIELD
3 Tons/Acre

HARVEST DATE
Sept 29, 2012

BOTTLING DATE
June 3, 2014

TASTING NOTES Our most hedonistic Chardonnay, "Boon Fly's Hill" is the paradigm of classic California Chardonnay with aromas of toasted marshmallows, blanched almonds and vanilla-cream soda. A plush entry and supple body add to the luxurious character of the wine. Flavors are layered with lemon crème brûlée accented with toasted hazelnut, marzipan and the zest of mandarin orange. The wine ends long and warm with a toasted oak finish.

HISTORY At our Poseidon Vineyard, originally planted in 1973, the maritime influence of the Carneros grape-growing season delivers cool, foggy mornings followed by warm days; ripening is nurtured slowly. Rising at the southernmost edge of the vineyard is the small, gravelly "Boon Fly's Hill" that overlooks the Napa Valley Marina; boats bob in the water just a few steps away. Boon Fly was a colorful character from the early days of the settlement of Carneros; legend has it that he is buried somewhere on this hill. This two-acre block of vines consistently produces our most elegant and distinguished Chardonnay, and we honor that distinctiveness—and Boon Fly himself—with this reserve bottling.

VINTAGE The growing season in 2012 was long and relatively cool. Harvest was one of the latest on record, beginning in late September and lasting through mid-October. Extended hang-time allowed for ripe flavors to develop without compromising natural acidity, keeping the youthful flavors of the wine fresh and intact.

WINEMAKING The crest of Boon Fly's Hill ripens earlier than the rest of our Chardonnay blocks, a result of the naturally lower crop that sets in this sandy, gravel-rich soil. Clusters are smaller here, and so are the berries themselves. Because the vines are more exposed at the crest, the sun-kissed fruit develops the ripe, rich flavors that make this wine so opulent. Fruit is picked at dawn, pressed whole cluster and the juice immediately placed into new Kádár Heavy Toast barrels. The barrels are quickly placed into a cold room where long, drawn-out primary and secondary fermentations allow for the lees to contribute creamy flavors to the wine. After this initial active period, the wine sits untouched before it is racked off clean for bottling, unfinned and just lightly filtered.

Alex Beloz, *Winemaker*

Michael Terrien, *Founding Winemaker*

• Poseidon Vineyard: Sea Level
• Obsidian Ridge: 2,640'



Tricycle Wine Partners

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