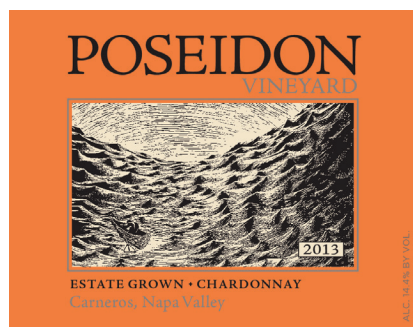


POSEIDON
VINEYARD

2013

POSEIDON VINEYARD ESTATE GROWN CHARDONNAY

CARNEROS, NAPA VALLEY



TASTING NOTES Our 2013 Estate Chardonnay opens with inviting aromas of lemon oil, citrus blossom and fresh ginger. The first sip is lively and fresh, with the pinpoint acidity of green apples and lime, while notes of flint and mineral maintain the focused character. Flavors of lemon custard and honey then fill the palate. A kiss of oak char adds a final touch of complexity to the wine's finish.

HISTORY Poseidon Vineyard, located at the confluence of the Carneros Creek and the Napa River, was originally planted in 1973 by the Molnar Family to the Burgundian varietals: Pinot Noir and Chardonnay. Originally named “Molnar Family Chardonnay,” in 2012 we have elevated the vineyard name to the brand name, to reflect the single vineyard nature of this wine (but be assured the Molnars are as involved as ever). The maritime environment of the Carneros grape growing season delivers cool, foggy mornings followed by warm days that slowly nurture ripening.

WINE

BLEND

100% Chardonnay

CASES PRODUCED

2,845

COOPERAGE

100% Kádár Hungary
33% New Medium Toast Plus & Heavy Toast
9 Months in Barrel

CHEMISTRY

pH: 3.45
Titrateable Acidity: 5.63 g/L
Alcohol: 14.4%

VINEYARD

ELEVATION

Sea Level to 45'

CLONES

Clone 4 on SO4

YEAR PLANTED

1973; Replanted in 1997

VINE SPACING

4' x 11'

YIELD

3.8 Tons/Acre

HARVEST DATE

Sept 4, 2013 - Sept 14, 2013

BOTTLING DATE

June 2, 2014

VINTAGE 2013 was a “surprisingly mild” vintage. We enjoyed moderate conditions throughout the growing season, with few heat spikes and no rain. The warm and dry conditions of the summer were perfect for supplying a healthy crop of Chardonnay that was ripe and ready in the first half of September. Really, it was one of the easiest farming years in memory.

WINEMAKING The fruit was pressed whole-cluster in small batches and barrel-fermented in a cold cellar. Malolactic fermentation was long and allowed us to stir the lees for an extended period of time, boosting the smooth, elegant texture. Malolactic fermentation also helps to manage the high natural acidity of the fruit. The spice that results from using 100% Kádár Tokaj oak has made for a rich yet vibrant Chardonnay from our vineyard.

Alex Beloz, *Winemaker*

Michael Terrien, *Founding Winemaker*

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



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