

POSEIDON  
VINEYARD

OBSIDIAN  
RIDGE

# Poseidon Vineyard • 2015

ESTATE • CHARDONNAY

Carneros, Napa Valley

**TASTING NOTES:** With strong aromatics of cream soda, lemon zest and candied lemon drops, this wine is fresh in the mouth, with refreshingly higher acid. Cream and lime are prominent on the mid-palate, with brightness and texture followed by a long, zesty finish.

**HISTORY:** Poseidon Vineyard, located at the confluence of Carneros Creek and the Napa River, was originally planted in 1973 by the Molnar Family to the Burgundian varietals: Pinot Noir and Chardonnay. The maritime environment of the Carneros grape growing season delivers cool, foggy mornings followed by warm days that slowly nurture ripening.

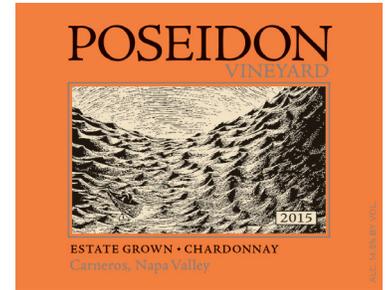
**VINTAGE 2015:** 2015 was the earliest vintage on record across the state. Four consecutive years of drought led to significant stress on the vines. Luckily, our mature vineyards with deep roots not only survived, but thrived, through the heat of a late summer. Earlier on in spring, however, we had a cool period during bloom which hampered set in many areas. Our Pinot Noir was mainly affected, with cluster counts reduced and tint berry size, with some clusters growing only a couple of inches long. All this was great for quality but brutal on the yields and pocketbook. Our Chardonnay held strong with only slight reductions in crop. Quality was still high in our wines, despite the heat and we made excellent, ripe renditions of our estate wines.

**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.

Alex Beloz, *Winemaker*

Michael Terrien, *Founding Winemaker*

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



## WINE

### BLEND

100% Chardonnay

### CASES PRODUCED

3,150

### COOPERAGE

100% Kádár Hungary

30% New, Medium Toast Plus

8 Months in Barrel

### CHEMISTRY

pH: 3.33

Titrateable Acidity: 5.78 g/L

100% Malolactic Fermentation

Alcohol: 14.5%

## VINEYARD

### ELEVATION

Sea Level to 45'

### CLONES

UCD 4

### YEAR PLANTED

1973; Replanted in 1997

### VINE SPACING

4' x 11'

### YIELD

4 Tons/Acre

### HARVEST DATE

Sept 2, 2015

### BOTTLING DATE

June 1, 2016

## Tricycle Wine Partners

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