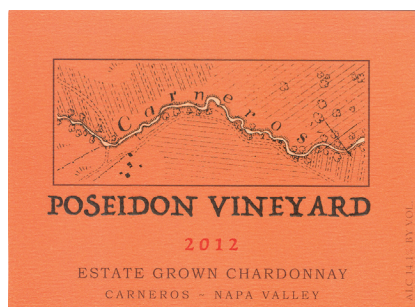


POSEIDON
VINEYARD

2012

POSEIDON VINEYARD ESTATE GROWN CHARDONNAY



WINE

BLEND
100% Chardonnay

CASES PRODUCED
1,727

COOPERAGE
100% Kádár Hungary
33% new
Medium & Medium Plus toast
10 months in barrel

CHEMISTRY
pH: 3.39
Titratable Acidity: 6.04g/L
100% Malolactic Fermentation
Alcohol: 14.1%

VINEYARD

ELEVATION
Sea Level to 45'

CLONES/ROOTSTOCK
Clone 4 on SO4

YEAR PLANTED
1973
Replanted in 1997

VINE SPACING
4' x 11'

YIELD
3.8 Tons/Acre

PICK DATES
9/28/12 - 10/11/12

TASTING NOTES The 2012 Estate Chardonnay is one of our most lively offerings of Chardonnay to date. It expresses the best of classic Carneros Chardonnay with fruit flavors at the peak of ripeness and plenty of vibrant acidity. Spicy ginger and cream soda aromas burst from the glass while notes of ripe pear invite the taster. The wine is fresh and vibrant on the palate with flavors of granny smith apples spiced with ginger and lemon zest. The finish ends with a kiss of oak.

HISTORY Poseidon's 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. 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.

VINTAGE Much like the 2011 vintage, the growing season in 2012 was long and relatively cool. Harvest was one of the latest on record at the Estate, beginning 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 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 Blaise Terrien, *Founding Winemaker*

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



Tricycle Wine Partners

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