

2015

ONE SKY

Sonoma Mountain Chardonnay

VINEYARD NOTES

Sonoma Mountain is renowned for its hillside terrain, little knolls and foggy valleys. This diversity creates unique microclimates and soil types. The grapes for this “Old Wente” selection Chardonnay were grown on an eastern facing slope at 900’ to 1,100’ elevation. The soil is red iron volcanic over calcareous strata. Early morning sun plus protection from heat and wind provide a layered, multidimensional wine.

VINTAGE NOTES

The 2015 vintage proceeded with dry weather, extending our drought for its fourth year. Warm weather started the year, which caused early flowering mirroring the previous couple of growing seasons. In spring the climate changed dramatically, heavy winds and cool spells hit the valley. The effects of this weather pattern caused fruit set to be extremely variable and by July we were ready for harvest. We picked earlier than ever and received our grapes into the cellar by August. Overall, the effect of our early budbreak and resulting weather was that our yields were down 25%. While this isn’t great for the amount of wine we can produce, what was left for us turned out to be fantastic. Small, concentrated berries allowed us to create richly flavored and textured wines. Like many things in life, the 2015 vintage demonstrated the beauty of the adage “less is more”.



THREE STICKS



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Mountain	100%	14.2%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	15 Months	241 Cases
CLONES:	BARREL COMPOSITION:	RELEASE DATE:
Wente	100% French Oak, 60% New	February 7, 2017
SOIL:	TOTAL ACIDITY (TA):	
Volcanic and Limestone	6.3 g/L	
FERMENTATION:	PH:	
100% French Oak	3.43	

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.