



2013 Cattleya Pratt Vineyard Chardonnay

PRODUCER

Cattleya Wines are the result of a deep and long love story between my soul and wine. I am Bibiana—born and raised in Columbia, trained as a winemaker in France and now growing roots in Sonoma county. all Cattleya wines are made with fruit sourced from beautiful sites, farmed by the greatest viticulturists and talented crews. My ultimate goal is to make wines with soul and character that are unique representatives of their terroir. My wine philosophy is simple: To produce unique wines of extreme purity, power and finesse. Cattleya is my life's work.

VINEYARD NOTES

The Pratt Vineyard is located in the Russian River Valley, a world-renowned AVA in California. The appellation benefits from a coastal influence and a cold climate, both favorable for making outstanding wines from Burgundian varieties. The vineyard is owned and farmed by Jim Pratt. Only four rows of clone 15 were planted and are farmed carefully for Cattleya, to produce the best clusters of Chardonnay grapes. Thanks to the intensity and complexity of fruit produce from this site, the Cattleya Chardonnay reflects the typicity and exceptional quality of white wines we can produce in Sonoma County from this finicky variety.

WINEMAKING NOTES

Four French oak barrels—2 of which were new—have been tenderly cared for throughout 15 months of aging. The fruit was whole-cluster pressed and the juice was cold-settled overnight for barreling down the next day. The juice sat quietly in the barrel until the fermentation began several days later. Two barrels were left alone to undergo a fully native fermentation while the other two were inoculated with a selected yeast strain from France. By the end of the winter, all 4 barrels had finished both primary and the malolactic fermentation. A very gentle racking occurred prior to bottling using argon gas and the wine was bottled in January 2015.

THE WINE NUMBERS

Alc 14.53%
pH 3.38
TA 7.0 g/l
Production: 101 x 9 L cases
Packaging: 6 x 750 ml wooden box

WINEMAKER TASTING NOTES

Long aging is promised through the light -- yet brilliant -- color. Orange blossoms, crushed rocks, vanilla beans, orange zest, pear, tangerine zest and white flowers reflect the complexity of the wine and its vintage. In the mouth, its approach is soft with noticeable acidity, even as the fresh citrus scents blend with delicate acacia and honeysuckle to flirt in the glass. The texture is soft, dense and intense, with a long finish having lasting acidity and flavors. Enjoy now with no fear of decanting... but consider aging for the next 10 to 15 years if you're willing to wait... It will reward the patience.