



2015 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

French oak barrels—66% of which were new—have been tenderly cared for throughout 16 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. By the end of the winter, all barrels had finished both native fermentation as well as malolactic fermentation. A very gentle racking occurred prior to bottling using argon gas and the wine was bottled in January 2017.

THE WINE NUMBERS

Alc 14.2%
pH 3.57
TA 6.5 g/l
Production: 67 x 9 L cases
Packaging: 6 x 750 ml wooden box

CRITICS TASTING NOTES

Bottled in January, but not released until this September, the 2015 Chardonnay is only from clone 15 (which is an old Wente clone) and comes from just four rows in the vineyard. This is a very cool site and one of the last to be harvested. Native fermented and aged in 66% new French oak for 16 months. It has a sensational mix of richness and freshness, with lots of stone fruits, tangerine and green citrus aromas and flavors, beautiful concentration, high acidity and a great finish. Impressive, but unfortunately there's only 65 cases available.

—Jeb Dunnuck, JebDunnuck.com

