

VOTRE SANTÉ

CHARDONNAY

2014

The wines of Votre Santé were inspired by Francis Ford Coppola's grandmother, Maria Zasa, a woman who treasured French culture and offered the time-honored toast, "à votre santé," or "to your health," each time she raised a glass. Votre Santé offers two wines made from the traditional French varieties Chardonnay and Pinot Noir. Because these wines thrive in cool climates like their native Burgundy, we look to vineyards tucked away in the foothills of California's dramatic mountains and intimate river valleys, in close proximity to the chilly Pacific waters. This is "the other California," Votre Santé's California, where fog creeps in and tempers the region's famous sunny weather. These cool conditions bring out vibrant fruit character and balanced acidity in Chardonnay and Pinot Noir, translating their French heritage into full California expression.



COOL-CLIMATE VINEYARDS — "THE OTHER CALIFORNIA"

Chardonnay thrives in cool climates like those found in its native Burgundy. For Votre Santé, we look to vineyards tucked away in the foothills of California's dramatic mountains and intimate river valleys, in close proximity to the chilly Pacific waters. This is "the other California," where fog creeps in and tempers the region's famous sunny weather. Cool conditions throughout the North Coast, Mendocino, Monterey and Sierra Foothills appellations give us Chardonnay wines of aromatic fruit character, balanced acidity and distinctive minerality.

WINEMAKING

"We believe that a wine has a lot to say," says winemaker Francois Cordesse, who trained in France. "It's our job to help a wine express itself — in this case, to speak to its origins in California's coolest terroirs. We ferment half the grapes in oak to enhance the wine's full, rich mouthfeel; malolactic fermentation brings out nuances of crème brûlée. The other half we ferment in stainless steel to maintain crisp natural acidity and to protect the attractive mineral hints that make this wine so easy to pair with food. The finished wine has a balanced, elegant palate."

VINTAGE

The 2014 growing season was unusually warm and very dry. Fortunately, the foggy, cool-climate vineyards where we source grapes for Votre Santé were not adversely affected by the extreme conditions. While the dry weather gave us earlier than average ripening, our grapes enjoyed longer hangtimes than grapes in California's warmer appellations. We brought in high quality Chardonnay fruit with fully ripened, lush varietal flavor.

TASTING NOTES

Votre Santé Chardonnay has the bright aromas and flavors of pear, peach, quince and honeysuckle. The wine also reveals an appealing minerality that harkens back to Burgundy. Notes of vanilla and nutmeg from oak aging balance the complex varietal character. Enjoy with everything from savory crêpes to mac and cheese.

APPELLATION:	CALIFORNIA
BLEND:	100% CHARDONNAY
ALCOHOL:	13.5%
pH:	3.35
TA:	0.6 G/100ML
BARREL REGIMEN:	40% NEW BARRELS EQUIVALENT (FRENCH OAK)
HARVEST DATES:	SEPTEMBER 6TH – 20TH, 2014
WINEMAKER:	FRANCOIS CORDESSE