



14.5% ALC BY VOL 750ML

Bennett Valley Cellars

2014 CHARDONNAY
BENNETT VALLEY, SONOMA COUNTY

VINTAGE
2014

VARIETAL
CHARDONNAY

VINEYARD
SIMPATICO RANCH, BENNETT VALLEY

ALCOHOL
14.5%

pH
3.41

TA
6.9 g/L

CASES
440

BARREL AGING
15 MONTHS IN 96% NEW FRENCH OAK &
4% IN NEUTRAL FRENCH OAK

CLONE
RUED CLONE

SOIL TYPE
VOLCANIC
ALLUVIAL

BOTTLING
DATE
DEC 23, 2015

ABOUT

Bennett Valley Cellars began its journey 60 years ago in the Veneto region in Italy. Young Emilio Zanin eagerly worked in his grandfather's vineyard before and after school where he learned to love the hard work necessary to make fine wine. After immigrating to the United States in 1969, Emilio and his family have accomplished their life-long ambition of having their own vineyards. Nestled in the pristine Bennett Valley appellation within Sonoma Valley, Bennett Valley Cellars farms 40 acres of Pinot Noir and Chardonnay on two ranches: Simpatico Ranch and Marina's Vineyard. The well-drained volcanic alluvial soils and fog-cooled climate create an ideal growing environment for producing wines with flavors and aromatic characteristics unique to this beautiful valley.

WINEMAKER

Winemaker Toni Stockhausen's career was predestined. Born in Australia's renowned Hunter Valley to the famed winemaker Karl Stockhausen, Toni grew up in vineyards and lived on the winery property, learning her father's art of wine making. At Charles Stuart University in Wagga Wagga, New South Wales, Toni studied Viticulture and Enology. After graduation, Toni went on to serve as Winemaker at high-profile wineries: Tisdall Winery, Mildara Blass, and Windsor Vineyards before coming to Bennett Valley Cellars. Toni's classical style of wine making is influenced by exposure to Old World Wines as well as making wine in Australia and California. Today, Toni works closely with owners Emilio and Luca Zanin crafting small lots of Estate Pinot Noir and Chardonnay as well as the Sonoma vineyards sourced BIN Series wines.

TASTING NOTES

Golden-straw color, clear and brilliant, this wine has complex floral nose of honeysuckle, white lilac and citrus zest. Once open, fruity aromas come to the fore, evolving towards toasted coconut and crème brûlée. Very lively on the palate, its rich texture is present, but also evident is its structure, clean acidity, and minerality. Versatility with food is a hallmark of all of our wines. Enjoy the 2014 Estate Chardonnay with a variety of poultry, beef, pork and game as well as vegetables, cheeses, olives and savory dishes.