



Bennett Valley Cellars

2013 CHARDONNAY
BENNETT VALLEY, SONOMA COUNTY

VINTAGE
2013

VARIETAL
CHARDONNAY

VINEYARD
SIMPATICO RANCH, BENNETT VALLEY

ALCOHOL
13.9%

pH
3.46

TA
5.7 g/L

CASES
301

BARREL AGING
16 MONTHS IN 44% NEW FRENCH OAK &
56% IN NEUTRAL FRENCH OAK

CLONE
RUED CLONE

SOIL TYPE
VOLCANIC
ALLUVIAL

BOTTLING DATE
MARCH 20,
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

A hallmark of the Rued Clone of Chardonnay, this wine has expressive aromas of Meyer lemon, tropical guava and a hint of lime. The French oak adds notes of Crème brûlée and sweet toffee on the nose. On the palate, layers of tangerine, mango and pear are framed with subtle hints of toasty oak, vanilla and spice. The mouth-watering acidity holds the wine together tensely on the palate as the flavors linger after a clean finish. This food-versatile wine pairs well with delicate dishes such as baked halibut but also has the structure to stand up to roasted meats, lobster bisque and strong cheeses.