



SMOKE TREE

CHARDONNAY

A Rare Sonoma Gem

TASTING NOTES

Extremely well balanced, Smoke Tree Chardonnay offers jasmine, elderflower and toasty aromas. The palate is creamy with hints of vanilla, lemon, Pippin apple, Asian pear and white stone fruit.

VINEYARDS

Select cool climate vineyards across Sonoma County provide the ideal range of fruit profiles for Smoke Tree Chardonnay. Winemaker Joel Burt blends older blocks of Old Wente and Robert Young clones with newer plantings of Dijon 124 and 96. Most of the fruit comes from the windswept Carneros region on shallow clay soils where the fruit shows citrus and apple profiles with a thread of minerality. The high western slopes of the Mayacamas Mountain range provide Chardonnay fruit that is late ripening, resulting in apricot and yellow nectarine notes. A small amount of Chardonnay from Russian River Valley and a canyon just over the county line in Mendocino add a plush layer of fruit over the firm Carneros frame.

VINIFICATION

The handpicked grapes were whole-cluster pressed. Thirty percent of the lots were barrel fermented and the remainder were fermented in tank. All wines completed malolactic fermentation for added complexity. Post malolactic fermentation, the wine was aged for 11 months in a combination of oak barrels and stainless-steel tanks to create a wine that is round and complex with hints of oak. During ageing, the wine received minimal battonage to preserve its minerality and freshness.

CHEMISTRY

Alc: 13.8%
TA: 5.81 g/L
pH: 3.52
RS: 1.49 g/L
Malic: 0.26 g/L

“My vision is for balance and elegance. Light touches of oak lift and frame the fruit; the finish is long with citrus and minerality.”

Joel Burt
- Joel Burt, Winemaker

DRINK WELL, EAT WELL

Smoke Tree Chardonnay is delicious on its own. For creative pairing opportunities, pair Smoke Tree with citrus inspired cuisine, roasted poultry or fresh seafood.

VINTAGE REPORT

Critics describe Sonoma’s 2014 vintage as “terrific” (Wine Spectator Magazine), and Smoke Tree’s winemaker agrees. Budbreak was slightly earlier than usual, but the rest of the growing season was reminiscent of previous vintages (particularly 2012), delivering well balanced fruit at slightly higher yields. In some of our cooler growing locations the balance between brix and acidity was absolutely perfect. Our Chardonnay experienced a nearly ideal growing season, producing fruit with crisp acidity, bright citrus aromatics and long mineral flavors.