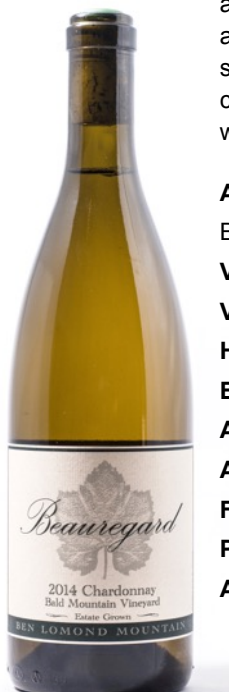




2014 Chardonnay Bald Mountain Vineyard



The Vineyard

Bald Mountain Vineyard, located in Bonny Doon, is owned and farmed by Jim Beauregard. Planted in 1990, the 40 acre vineyard sits at an elevation of 920 to 1050 feet on a southwest facing slope. Monterey Bay marine influences combine with the rare white Zayante soil to produce wines with minerality and striking acidity

American Viticultural Area

Ben Lomond Mountain

Varietal Blend: 100% Chardonnay

Vine age: 1990

Harvest: September 12th, 2013

Bottled: August 2015

Aging: 10 months in 20% new French oak

ALC 12.9%

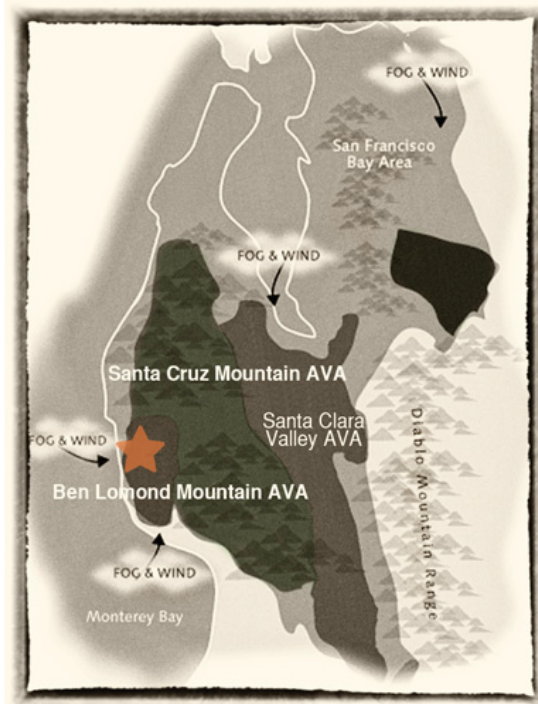
Fermentation: Native Yeast

Production: 408 Cases Produced

Accolades:

Double Gold - 2016 SF Chronicle

The Ben Lomond Mountain AVA



The Ben Lomond Mountain AVA (American Viticultural Area) is located in Santa Cruz County, CA on the Western edge of the Santa Cruz Mountains. Vineyards were first planted on the mountain in the 1860's, but the area did not become famous for Pinot Noir until the 1970's. The four by sixteen-mile AVA reaches altitudes as high as 2,600 feet above sea level, placing it above much of the fog that rolls in from the Pacific Ocean, ensuring long hours of sunlight.

The elevation and ocean proximity ensure a cool climate, where grapes can ripen over an extended growing season. Wines are highly structured, have good minerality and are extremely age worthy.

Tasting notes by consulting Master Sommelier Ian Cauble

The 2014 Beauregard Bald Mountain Chardonnay has a bright golden yellow core with a touch of green on the rim. The nose is powerful with high intensity of aromatics including ripe yellow apple, grilled pineapple, creamed coconut, dried pears, lemon curd, acacia flowers and crushed white rocks. The palate is rich in texture with layers of flavors of candied lemon, pineapple core, lime blossoms, lemon verbena and exotic spices. Upon release in November 2015 this wine is drinking beautifully, yet will benefit from another 1-2 years of cellaring before reaching the beginning of its peak which will last from 2017-2022, longer if kept well. When consuming, be sure not to serve too cold, just below cellar temperature, roughly 50-55F is ideal served into a large Burgundy type stem. The temperature and glassware are both key for the wine to show best.