



## 2015 Chardonnay Beauregard Ranch Vineyard

### The Ben Lomond Mountain AVA



#### The Vineyard

Beauregard Ranch Vineyard, located in Bonny Doon, is owned and farmed by Jim Beauregard. Was first planted in 1875, then replanted in 2005. The 13 acre vineyard sits at an elevation of 1,700 to 1,850 feet on a southwest facing slope. Monterey Bay marine influences combine silty loam and sandy soil to produce wines with minerality and striking acidity. Plantings: 4 acres Pinot Noir. One acre of Chardonnay. Three acres Zinfandel.

#### American Viticultural Area

##### Ben Lomond Mountain

**Varietal Blend:** 100% Chardonnay

**Vine Age:** 2005

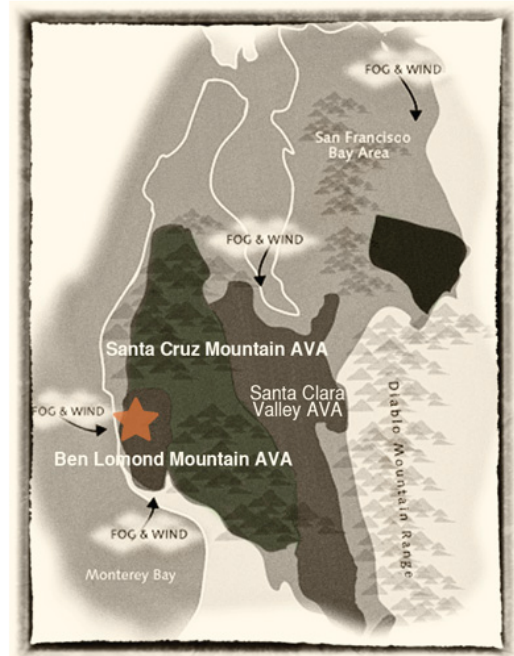
**Harvest:** August 26th, 2015

**Aging:** Neutral French Oak

**ALC 13.7**

**Production** 138 caes

Native Yeast Fermentation



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.

**Tastings Notes by consulting Master Sommelier Ian Cauble:** The Beauregard Ranch is a gorgeous vineyard site located less than a mile east of the Beauregard winery which is owned by Ryan's father, Jim Beauregard. Many of the previous vintages of Chardonnay from this site are much more typical of California Chardonnay which were made in a full bodied style, often with tropical aromatics, but starting with the 2014 vintage owner/winemaker Ryan Beauregard has started harvesting earlier making wines which are a touch brighter, more mineral driven, and French (White Burgundy) in style. The 2015 Beauregard Ranch Chardonnay has a light golden yellow core with a touch of green on the rim which will get a richer golden color with time in the bottle. The aromas on the nose show delicate notes of white flowers, yellow apples, unripe asian pear, yellow melon peel, lemon curd and crushed stones. The palate is medium in body with fresh flavors of lemon peel, kaffir lime, green apple, lees with a slight hint of oak spice in the background. This is a young wine now on release and I believe this wine needs time in the cellar, similar to if you bought a young white wine from Burgundy. Waiting 2-3 more years is highly recommended for this wine to really hit the beginning of its potential which should easily last 15+ years. Drinking it now would give you only a fraction of what it will in the future, so please be patient if you have the will power! Along with the 2015 Bald Mountain, this is the one of the most age worthy examples of Chardonnay I have tasted from Beauregard. If consuming this wine in its youth, please decant for at least an hour and serve at about cellar temperature (55F) in a large Burgundy stem, please not too cold or the wine's character will be muted. (Drink 2018-2030 - Burgundy Stems)