

LAMBERT BRIDGE

2012 Chardonnay



SPECIFICS

Appellation	Sonoma County
Vintage	2012
Release Date	March 2014
Blend	100% Chardonnay
Cases Produced	464
Barrel Regime	100% Barrel Fermentation 100% Malolactic Fermentation Barrel aged for 9 months 100% French oak 54% new barrels 46% 1-year barrels
Alcohol	14.2%
Price	\$55

"This wine shows us how complex and layered a blend can be when you combine three distinct clones of Chardonnay. The Old Wente clone provides a backbone with its lively acidity, while the Dijon 76 clone lends broad, fresh fruit and the Robert Young clone rounds out the blend with subtle baked apple. Our French oak ageing and battonage regimes provide an elegant balance, adding delicate oak and a creamy richness that meld together beautifully with bright citrus characters."

~ Jennifer Higgins, Winemaker

TASTING NOTES

The beautiful growing season of 2012 allowed all three Chardonnay clones grown in the Chambers Vineyard to ripen evenly and contribute in equal shares to this wine of depth and complexity. You will be greeted with aromas of apple and lemon curd, and then tantalized with flavors of citrus, baked and fresh apples and pie spices. Afterwards, a soft kiss of vanilla on the finish that is a result of barrel fermenting and aging in water-bent French oak barrels.

VINEYARD NOTES

Located outside the Russian River Valley and Chalk Hill appellations, this vineyard anchors our Chardonnay program. There are four blocks planted to three Chardonnay clones: The Robert Young clone adds notes of baked apple, the Dijon clone adds sweet-crisp fresh apple, and the rare Old Wente clone bring it all together with its focused acidity and lovely citrus notes.

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