



LUCINDA & MILLIE



Chardonnay · Mendocino County

2015

..... Made with

ORGANIC GRAPES

..... Family farmed



Tasting Notes

Complex with notes of yellow stone fruits nicely framing toasted hazelnuts. The palate is equally expressive with a solid core of orchard fruit delicately laced with exotic papaya and mango. A serious Chard that is also fun to drink!

In the Vineyards

Greg La Follette crafts this award-winning Chardonnay with 100% organic grapes grown in the beautiful Haiku Vineyard in Mendocino County, CA. It has been farmed organically since 1998 by Mary Fetzer and her son Tyler, their farming practices allow for the ultimate expression of terroir because they create healthy rich soils and balanced vines. Haiku is located between the Mayacama Mountains and the Russian River with nearly one mile of river frontage on rich alluvial benchland soils.

The Animals

Lucinda, a California Red sheep and Millie, a Barnevelder chicken, happily coexist on one of our vineyard farms where grapes have been grown organically for over two decades. Lucinda and her herd graze between the vineyard rows in the spring to keep cover crops under control. Millie and her flock are nearby gathering insects, worms and grasses to maintain a healthy, balanced farm.

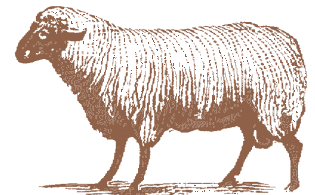
In the Cellar

Fermentation takes place primarily in cold stainless steel to preserve bright fruit character with a small amount going to barrel fermentation to increase rich textural qualities. The wine is then aged *sur lies* for 12 months.

Technical Information

Alcohol: 13.3%
TA: .51 g/100 ml
pH: 3.54
RS: .046%

This Chardonnay tastes great with roasted chicken!



Certified by

California Certified Organic Farmers

A government accredited agency that enforces strict farming and bottling guidelines.