

cambiata

2015 Chardonnay

Unconventional and Iconoclastic

Cambiata is not your average California winery. We are a little more unconventional and iconoclastic than our compatriots around the Golden State. I launched Cambiata in 2002 after making wines for other people for nearly two decades. My intention was to make distinctive wines that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, we are vinifying a handful of compelling wines from some of California's scarcest grape varieties including Albariño, Tannat and Dornfelder. We also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands. Enjoy.



A Site For Sore Eyes

Arroyo Seco Chardonnay fruit is tough to obtain. The vineyard for this wine had been locked up for years by another winery. When the owner adjusted the lot line he traded a portion of the vineyard to his neighbor. Luckily I knew the neighbor and was able to secure a few tons. The property is located on a bluff below the Santa Lucia Mountain range. It features well-draining, granite-based, alluvial soils and enough altitude to be free of any frost worries. From the top of the site you can follow the Salinas River as it winds towards the Monterey Bay or watch the sun as it rises beyond the spectacular rock formations of Pinnacles National Park.

Let's Get Toasted

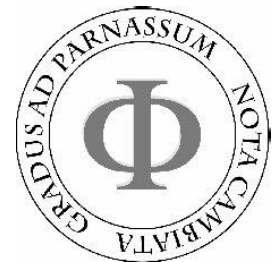
We harvested at night to ensure cold fruit at crush. The grapes were whole cluster pressed and the juice was clarified prior to fermentation. We approached the oak component in two different phases. During fermentation we wanted the juice in contact with mildly toasted oak to build structure and aging potential. Post fermentation we switch the wine to heavier toasted oak to add a touch of mellow nutmeg and vanilla. Overall we used about 25% new wood.

Taste Profile

I wish we could have produced more of our 2015 Chardonnay, but unfortunately the crop was down 30% due to poor the berry set during bloom. Overall the growing season was perfect and we were able to harvest the fruit two weeks earlier than normal. Aromatically this wine is fresh and fruity with suggestions of lime blossoms, slate and vanilla. The palate is slightly creamy, balanced, refreshing and long.

Numbers

Owner/Winemaker	Eric Laumann
AVA	Arroyo Seco
Fermentation & Aging	100% French oak barrels (25% new)
TA	0.65
pH	3.61
Alcohol	14.2
Cases	501



For wine information please visit www.cambiatawinery.com

For sales, marketing and distribution information please visit www.bbwineinc.com