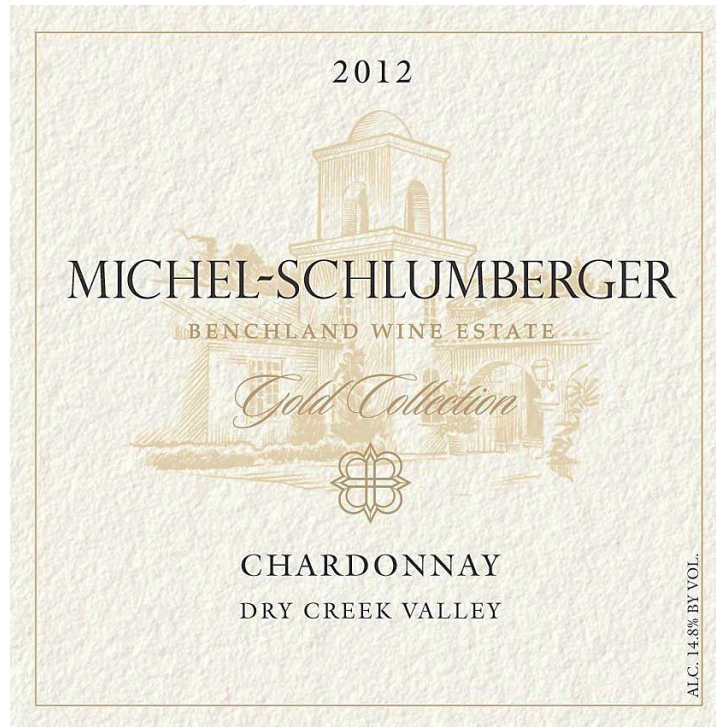


Michel-Schlumberger GOLD COLLECTION

2012 Chardonnay Dry Creek Valley



Varietal Composition: 100% Chardonnay

The Vineyard: Our benchland and mountain-top soils combine with vigor-limiting rootstocks to yield intense fruit flavors from smaller berries. This GOLD COLLECTION Chardonnay is a blend of the ten best barrels made from our mountaintop block of "Dijon" clone 76 (*floral, lemon, mineral, white peach, structure*), complemented with the two best barrels of our benchland block of "Robert Young" clone (*apple, pineapple, floral, lushness*).

Vintage: Moderate summer and fall temperatures made for a very long ripening season. During this long "hang time" there was no appreciable rainfall, and the grapes were able to fully develop exceptionally concentrated flavors.

Harvest: September 17th and 29th, 2012 Average brix: 25.8 pH: 3.41 TA: 0.64 g/100ml

Fermentation: The grapes were picked in the cool mornings and immediately pressed. After settling, the clear juice was racked into French oak barrels and fermented at a cool temperature to retain fresh fruit flavors while gaining roundness during barrel fermentation. 100% malo-lactic fermentation.

Cooperage / Aging: The wine was aged for 8 months in French (four new, eight 1-4 year old) oak barrels

Sensory Notes: Color: Pale straw

Aromas: Rich lemon, pineapple, peach, floral, mineral and vanilla

Palate: Bright tropical, apricot and lemon cream flavors, creamy palate, long fruit finish

Bottling Date: May 30, 2013

Cases Produced: 286

Final Technical Info: pH: 3.55 TA: 0.54 g/100ml Alc: 14.8%