

# 2014 Calstar Cellars Chardonnay, Cuvée Ann

## Vineyard Profile

100% Manchester Ridge, Mendocino Ridge, Mendocino County

Located in the remote Mendocino Ridge Appellation near the Sonoma County/Mendocino County line near Point Area. Due to its proximity to the Pacific Ocean, this south-facing site is extremely cool and produces tiny yields of incredibly concentrated and expressive Chardonnay. This vineyard is accessible only by timber-flanked logging roads that climb to over 2,000 feet elevation. Situated above the fogline, afternoon sun allows for gradual ripening that would be near impossible to achieve at lower altitudes. The Chardonnay blocks are planted to classic Dijon clones along with heritage selections like Old Wente.

### Winemaker Notes

This bottling is dedicated to my mother Ann Davis, who passed away in February 2012 from complications with Alzheimer's.

Pale golden straw in color with green glints. The product of an extremely hot growing season, the 2017 Cuvee Ann brings lush, round ripeness balanced by the ocean-infused terroir of the Manchester Ridge site. This bottling leads with lovely ripe Gravenstein apple, shortbread, Meyer lemon blossom and Key lime on the nose, followed by notes of warm spice and vanilla from time in barrel. In the mouth, it is round and expressive. The fullness and ripeness of the fruit is balanced by a delightful acidity that washes over the palate, much like a wave on the shore, bringing with it the power, salinity and minerality of this oceanfront vineyard. The finish lingers with green apple skin and flakey biscuit. Though drinking beautifully upon release, those with patience will be rewarded as more secondary notes of apricot and marzipan emerge with another 5-6 years of aging past vintage date.



-Proprietor & Winemaker, Rick Davis

# Calstar Cellars Cuse And On N Ay Manchister Ridge Vineyard. Mendozia Ridge 2017

### **Production Data**

Composition: 100% Chardonnay Alcohol: 14.2% Clonal Selection: Varied pH: 3.85 Harvest Date: October 4, 2017 TA: 5.94

Aging/Fermentation: 100% Barrel Fermented in European Oak, Release Date: July 1, 2020

30% New

