



2014
'COUP DE CŒUR'
SONOMA COAST CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'



Proprietary name	'Coup de Cœur'
Name meaning	Heart's Astonishment
Varietal composition	Chardonnay
Type of wine	Cuvée of best barrels
Appellation	Sonoma Coast
Vineyard singularity	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
Typical harvest date	October
Picking	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster
Fermentation	In barrel through native yeast
Upbringing	14 months in French oak barrels from selected artisan coopers Malolactic <i>Sur lies</i> with <i>bâtonnage</i>
Bottling	Unfined, unfiltered
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C); Decant when served young

TASTING NOTES

"A nose of caramel, dried citrus resin, pear infusion, pulverized granite, licorice and flowers. The palate has a waxy, fresh entry with rich lemon bar, apple skin, slate and toast. A solid core that holds the tactile, honey-infused citrus finishing with a mouth coating richness, flowers and warm stone fruits."

98 points

Doug Wilder

Purely Domestic Wine Report, April 2016

