

the path



2015 CHARDONNAY

WINEMAKING NOTES

Our 2015 The Path Chardonnay is a refreshing summer white offering pineapple, apricot, lime and fresh-fruit cocktail, followed by a trace of banana and a hint of fresh spearmint. The palate is bright and fruity with golden delicious apple, fresh-summer fruit salad and a perfect balance of acidity in the long finish. This medium bodied Chardonnay has a touch of oak from four months in French oak and is a great accompaniment to rosemary-rubbed grilled chicken, pan-fried snapper (or other white flesh fish), or turkey and roasted red pepper aioli panini.

APPELLATION

The majority of the grapes used to craft this wine were sourced from Lodi, an up and coming wine region located in California's Sacramento Delta. Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool "delta breezes" provide the region with a reliable, natural air conditioning throughout the growing season. The soils here are a combination of poorly-draining clay and rich loam, meaning the vines experience nutrient-rich, yet sometimes arid conditions. During the growing season, warm days give way to cooling afternoon breezes from the San Francisco Bay, dropping temperatures down 30 to 40 degrees from their daytime highs. This mass of cool air allows wine grapes to retain more acidity than those grown in similarly warm regions.

Most of the balance of the fruit comes from the River Junction AVA, at the confluence of the San Joaquin and Stanislaus Rivers with a unique combination of climate and fine sandy loam soils. These soils, located in the delta's driest part, combine with the region's cool temperatures to produce flavorful, quality grapes.

VINTAGE

Lodi's 2015 harvest was early, slightly smaller than the previous three years' yields, and produced outstanding quality fruit. Given the AVA's proximity to the Sacramento River delta and the water that flows deeply into the surrounding soil, this region has fortunately not been affected by California's continuing drought. Lodi has a long, dry growing season along with warm summer days and cool nights as the Pacific Ocean breezes reach inland. This balanced climate makes Lodi ideal for a variety of grapes including Cabernet Sauvignon, Chardonnay, Petite Sirah and Pinot Noir. We expect the wines to deliver intense color and concentrated flavors characteristic of the smaller berries produced this season. The 2015 vintage will be memorable for its early ripening and exceptional quality.

APPELLATION	California	OAK SOURCING	100% French Oak 100% New		
VINTAGE	2015	ALCOHOL	13.5%		
WINEMAKER	Gloria Mercado-Martín	PH	3.48	TA	5.8 g/L
OAK AGING	4 months	UPC	8 33302 00512 7		