

JAMES BRYANT HILL

vin. 2015

CENTRAL COAST | CALIFORNIA

ESTATE VINEYARDS | LIMITED PRODUCTION



CHARDONNAY

LEGACY

Early in the Gold Rush years, James Bryant Hill made his way from Boston to California. He did not arrive seeking gold, but rather to farm a large land grant between the Salinas River and what is now the town of Salinas. Almost 170 years after he first put seed to soil, we continue to sustainably farm our estate vineyards in the same valley. It is to this pioneering spirit that we salute James Bryant Hill and this bountiful place we call home.

VINEYARDS

Our wines are crafted from fruit grown on sustainably farmed estate vineyards in California's Central Coast, where the maritime influence from the Monterey Bay causes cool days and temperate nights. With a marine layer that often lasts until mid-morning and consistently windy afternoons, the Central Coast's long growing season allows the grapes to ripen slowly and achieve intense fruit flavors.

WINEMAKING

Upon arriving at the winery, the grapes are gently pressed as whole clusters and then the juice is cleanly racked to ferment slowly in stainless steel at a cool 55°F in order to retain the fresh fruit aromatics. Only 25% of the blend is aged on new French oak for nine months to accentuate bright fruit flavors and crisp acidity.

TASTING NOTES

Our 2015 Chardonnay is a crisp and refreshing wine that opens with aromas of juicy red apple, pear and citrus blossom that lead into a crisp and clean finish. With a touch of vanilla and candied ginger, it pairs deliciously with grilled seafood, roast chicken, creamy vegetarian risotto and salads.



APPELLATION Central Coast | COMPOSITION 100% Chardonnay

COOPERAGE Aged on 25% new French oak for 9 months

ALCOHOL 13.5% | pH 3.55 | TA 5.9 g/L

CELLARING Enjoy now through 2020 | BOTTLING DATE September 15, 2016

jamesbryanthillwines.com

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