

VARNER

2017 Chardonnay El Camino Vineyard

100% Chardonnay, 100% Los Alamos Vineyard, Block 4
Clone 4, northwest slope on sandy loam & loam soils, 630 ft elevation
Stainless steel 62° fermentation, 26% aged 6 months in François Frères
puncheons
74% aged in stainless steel on fermentation lees, no malo-lactic fermentation
14.2% Alcohol 0.66 TA 3.50 pH .00 R.S.



2015 Pinot Noir Los Alamos Vineyard

100% Pinot Noir, 100% Los Alamos Vineyard,
33% Clone 777, shallow soil with less fertility,
67% Pommard Clone, gentle slope, older vines, 540-620 ft elevation
Vertical shoot positioned canopy
100% de-stemmed, pressed at dryness, malolactic completed after pressing
13.5% Alcohol 0.54 TA 3.90 pH .01 R.S.

