

Nicholson Jones

2012 Nicholson Jones Chardonnay "Mae Vineyard"

Vintage: 2012

Varietal: 100% Chardonnay (Dijon Clone)

Vineyard: Mae Vineyard (Martinelli/Frie Road)
Russian River Valley

Aging: 19 months
100% New 500 Liter Puncheon
100% New French Oak

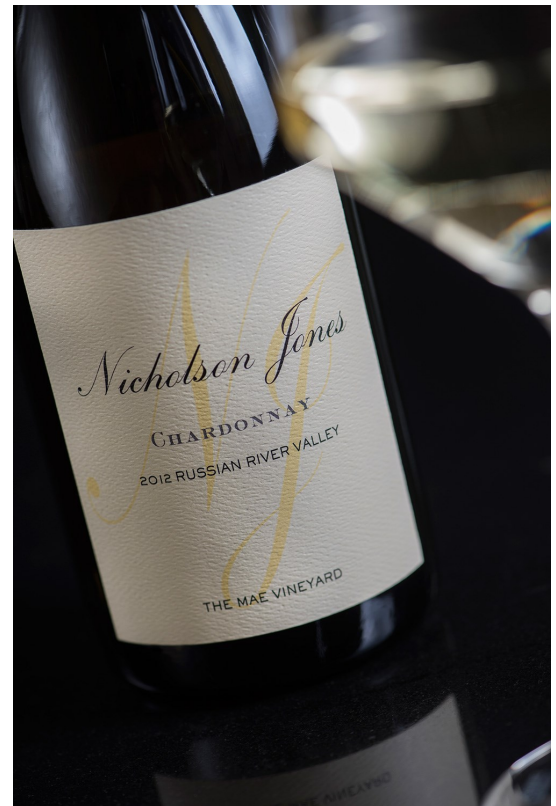
Fermentation in oak (no malactic or secondary fermentation) total aging in oak 19 months no racking until bottling.

Bottled: April-2014

Released: April-2016

Alcohol %: 14.4%

Production: 140 cases



Tasting Notes

The 2012 Nicholson-Jones Mae vineyard has a brilliant white gold color with platinum highlights. The nose is at once both elegant and captivating! Golden apples, Bartlett pears and lemon curd aromatics jump out of the glass with subtle, toasty oak adding complexity. On the palate the wine puts me in mind of a great Burgundy with the exotic orchard fruits being balanced by a hazelnut, baking spices and white flower notes. The french oak adds depth and richness while the wine's awesome acidity keeps it fresh and inviting. I would pair this gem with sharp nutty cheeses, fish such as grouper or halibut and even lean cuts of beef. A classic example of Russian River Valley's terroir.

Terroir

The Mae Vineyard is located in the Russian River Valley right off Frie Road near the town of Graton. This very coveted vineyard experiences very cool temperatures with many foggy mornings. Farmed and planted by George Martinelli with the Dijon Clone. This vineyard is truly one of the best Chardonnay vineyards in all of the new world. What makes this vineyard special, very low yields, the vines are closely planted, very special canopy management, heavy cropping of the fruit, the Dijon clone, the dust soil, cool long hang times and George's complete effort on quality. The fruit is big, luscious and very site specific. It is all about Terroir.

Julien Fayard, Winemaker

Cal Nicholson, Owner/Vintner



www.nicholsonjones.com