

# Nicholson Jones

## 2012 Nicholson Jones Chardonnay “Dolly Vineyard”

<b>Vintage:</b>	<b>2012</b>
<b>Varietal:</b>	<b>100% Chardonnay</b>
<b>Vineyard:</b>	<b>100% Truchard “Dolly” Vineyard Carneros, Napa Valley</b>
<b>Aging:</b>	<b>100% Stainless Steel</b> <b>Cold fermentation on the lees for 7 months</b>
<b>Bottled:</b>	<b>Feb-2013</b>
<b>Released:</b>	<b>Jan-2016</b>
<b>Alcohol %:</b>	<b>12.5%</b>
<b>Production:</b>	<b>356 cases</b>



### Tasting Notes

Ripe white peaches, apple, pear and lemon curd are prominent in the nose alongside notes of pineapple and crème fraiche. It is round and bursting with ripe fruit, yet has plenty of acidity and mineral character that provide solidity and structure. At a crisp 12.5 percent alcohol it has the palate weight and mouth coating viscosity of a Grand Cru Chablis, and in a similar sense is both big, yet refreshingly light on its feet. Unburdened with heavy oak usage, this wine is a unique expression of the vineyard site as well as the intent of the wine maker. Nicholson Jones seems to be able to consistently make balanced, versatile food wines and this chardonnay is no exception. Drink now or cellar for 5+ years.

### Terroir

The Dolly Vineyard is located on a southwest facing hillside behind the Joann and Tony Truchard Family home in Carneros. This vineyard is several miles in from San Pablo Bay along very hilly terrain. It is a bit warmer here; a relative term considering Carneros is the coolest climate to grow fruit in Napa. These twenty plus year old vines are farmed by Tony Truchard and produce wonderfully full yet clean chardonnay favors. I very much enjoy going to see this vineyard; it is very old school and reminds me of what Napa was like many years ago. Truchard farming, the Carneros climate and the rocky hillside soils gives this vineyard true Terroir.

### Vintner's Notes

Our 100% stainless steel Chardonnay is back. The 2012 Dolly Vineyard Chardonnay was completely cold fermented and aged on its lees in stainless steel for 7 months. The fermentation was done with wild yeast (only the wild yeast that came in on the fruit from the vineyard). Julien did not push the main tank into secondary fermentation or malolactic fermentation, thus the wonderful acid levels beautifully complement the chardonnay fruit. Julien's French style very much comes through this new world chardonnay, stainless steel, little or no malo, cool climate...if you like a bright full fruit Chablis you need to try this. 356 cases produced. Oh...Dolly is Tony's Truchard's goat.

**Julien Fayard, Winemaker**

**Cal Nicholson, Owner/Vintner**



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