



## 2011 Nicholson Jones Chardonnay “Dolly Vineyard”

<b>Vintage:</b>	<b>2011</b>
<b>Varietal:</b>	<b>100% Chardonnay</b>
<b>Vineyard:</b>	<b>100% Truchard Vineyard Carneros, Napa Valley</b>
<b>Aging:</b>	<b>100% Stainless Steel</b> <b>Cold fermentation on the lees for 9 months</b>
<b>Bottled:</b>	<b>May-2012</b>
<b>Released:</b>	<b>Dec-2013</b>
<b>Alcohol %:</b>	<b>12.5%</b>
<b>Production:</b>	<b>317 cases</b>



### Tasting Notes

With lower acidity than the 2010, the 2011 Dolly Vineyard Chardonnay is softer and more welcoming than its predecessor. It's brimming with round aromas of gala apple and still-ripening banana peel. The palate is tropical and primary, with bright flavors of mango and cantaloupe. It's ready to drink now alongside seafood and summer salads.

### 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.

### Winemaker's Notes

The cooler climate of the Carneros region, lend to ideal growing conditions for the Chardonnay. The 2011 Dolly was whole-cluster pressed before settling in tank overnight. It was 100% stainless steel fermented, at cool temperatures, then aged on lees for 4 months with stirring, giving this wine its bright, approachable character.

### Vintner's Notes

Our 100% stainless steel Chardonnay is back. The 2011 Dolly Vineyard Chardonnay was completely cold fermented and aged on its lees in stainless steel for 9 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. 317 cases produced. Oh... Dolly is Tony's goat.

**Julien Fayard, Winemaker**

**Cal Nicholson, Owner/Vintner**



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