

# Nicholson Jones

## 2011 Nicholson Jones Chardonnay "Mae Vineyard"

<b>Vintage:</b>	<b>2011</b>
<b>Varietal:</b>	<b>100% Chardonnay (Dijon Clone)</b>
<b>Vineyard:</b>	<b>Mae Vineyard (Martinelli/Frie Road) Russian River Valley</b>
<b>Aging:</b>	<b>21 months 100% New French Oak 500 Liter Puncheon</b>
<b>Bottled:</b>	<b>Feb-2013</b>
<b>Released:</b>	<b>Oct-2015</b>
<b>Alcohol %:</b>	<b>14.8%</b>
<b>Production:</b>	<b>232 cases</b>



### Tasting Notes

Aromas of vanilla, tropical fruit, lemon, candied pear, and apple swirl together on the nose alongside subtle but present notes of spice, toasted oak and butterscotch. The palate is equally rich displaying flavors of papaya, mango, pineapple and lemon pith. Good acidity and mineral notes provide the structure upon which the ripe fruit and creamy vanilla characteristics are held in place. This full-bodied Chardonnay is made exclusively from fruit grown at the Mae Vineyard and has a medium-long finish.

### 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 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.

### Vintner's Notes

Julien and I are very proud of this special effort Chardonnay. It is very costly and risk laden to make a chardonnay in this truly old school minimalistic way...but nothing can duplicate it. One needs special fruit to make this wine and the Mae Vineyard produces just such rare new world chardonnay. The fruit is stemmed, pressed and put into 500 liter new French oak Puncheon (large barrels). Then put in the cave and slowly over 20 months goes through fermentation. This very slow process of puncheon fermentation on wild yeast creates a lush balanced and very complex wine with just enough oak for grace. The wine is not racked until bottling so not to disturb it (except for Julien and his thief). It takes between 18 to 20 months for all the barrels to make it through primary fermentation so it can be a bit nerve racking to wait and wait and wait for this wine to come around. The wine does not go through Malolactic fermentation thus keeping all the fruit profiles intact. This is truly a very special wine best in its class and very rare to find. I cannot say enough about the winemaker, he has made a truly serious Chardonnay, that clearly shows its terroir, and as always, having way too much fun doing it.

**Julien Fayard, Winemaker**

**Cal Nicholson, Owner/Vintner**



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