

Nicholson Jones Selection

2010 Nicholson Jones Chardonnay (Dolly Vineyard)

Vintage:	2010
Varietal:	100% Chardonnay
Vineyard:	100% Dolly Vineyard (Truchard hillside) Carneros
Aging:	100% Stainless Steel Cold fermentation on the lees for 9 months (no malolactic or secondary fermentation).
Bottled:	May-2011
Released:	Nov-2011
Alcohol %:	14.5
Production:	275 cases



Tasting Notes

If a Carneros Chardonnay has ever achieved the clarity, precision and harmony of Chablis, this is the one. Winemaker Julien Fayard has whisked together a friendship of New and Old World hallmarks, creating an even, voluptuous core buffered by chiseled edges. White pineapple, crisp green apples, yellow-speckled pears and coconut milk weave in and out of kumquat rind and lemon candies. Convincing minerality and level acidity keep it high-pitched from start to finish. Brisk, yet enticing and fulfilling.

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

Rare expression of old vines chardonnay from Carneros. Low temperature fermentation in stainless steel tank to respect the delicate fruit. Wine exudes honeydew, white peach and underlying tropical fruits. No malolactic keeps the acids high to balance the fresh, rich and intense body. Definitely a brighter Chardonnay reminiscent of some Chablis.

Vintner's Notes

Our 100% stainless steel Chardonnay is back. The 2010 Dolly Vineyard Chardonnay was completely cold fermented and aged on its lees in one stainless steel tank for 8 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 this wine 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, no malo, cool climate...if you like a crisp full fruit Chablis you need to try this. 275 cases produced. Oh...Dolly is the local goat.

Julien Fayard, Winemaker

Cal Nicholson, Owner/Vintner



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