

SONOMA COAST

Y.T.E.

CHARDONNAY

CELLARED AND BOTTLED BY CHAMBOULÉ FORESTVILLE, CA

2014

Chamboulé

2014 CHARDONNAY Y.T.E.*

Date of harvest:	September 16th, 2014
Vinification & Élevage:	The fruit for the 2014 Chardonnay Y.T.E is sourced from Heintz Vineyard and was harvested by hand based on skin maturity. The grapes were sorted and then pressed whole cluster. The wine was aged 22 months on primary lees in neutral Demi-Muids and Concrete. The 2014 Chardonnay was bottled unfiltered and un-fined in August 2016.
pH:	3.31
Total Acidity:	7.1 g/L
Alcohol:	13.3% /vol
Average Brix at harvest:	21.8
Total Production:	179 cases

*Your Torment is Endless