

2014 Blonde Ambition

100% Chardonnay, Sobré Vista Vineyard, Sonoma Valley



Blonde Ambition is named in honor of the winemaker's wife, PJ Rex, who in 1972 gave her boyfriend, Robert Rex, a winemaking kit as a thank you gift for keeping her Alfa Romeo running. PJ still drives the Alfa and Robert still keeps it running. This year's label has PJ and her dog Obi Wine Kenobi reaching for the stars.

The Sobré Vista Vineyard, is nestled on an eastern slope of the Sonoma Mountain foothills in Glen Ellen. It

was first planted to grapes by Alma Spreckles in 1873. The vineyard faces east so it is protected from the hot afternoon summer sun. This avoids sunburn of the grape skins, which degrades flavor.

The 2014 Vintage was particularly good for this Chardonnay as the summer was cooler than normal. The fall was dry and the harvest was perfect and very early. Climate change is creating earlier springs so the harvest begins earlier.

Our winemaking technique has its roots in the great Burgundies of France. We whole cluster press the grapes at low pressure, and cold settle them for a few days. We then fill tight grained French oak barrels from select coopers and inoculate four separate lots with different strains of yeast, producing additional complexity. The barrels go into the cave and ferment at 62° to 65°F to achieve richness, depth and mouth feel. We coax the malo/lactic conversion, never heating the barrels to force the issue, and then stir the lees every two weeks, which controls buttery flavors and increases mouth feel. The wine is clean and stabile and will age beautifully for at least 10 years, maybe much longer

Tasting notes: The nose has tropical notes. The flavor is broad and expansive with just the right amount of brightness to hold your interest. Blonde Ambition pairs well with Crab, scallops, chicken in a light sauce, roasted pepper Panini, or pasta with Pesto. It's also great by itself.

Picked August 27, 2014, Brix: 22.8°. Barrel aged Surlees 10 months, 100% French oak, 25% new. Unfined and Cross flow clarified before bottling. Sterile bottled, Velcorin free, Vegan, and low Histamines and low sulfites. SO₂ at bottling 18 ppm, SO₂ at release less than 10 ppm. Alcohol. 14.1%, pH 3.6, T.A. 6.5g/L, and R.S. 0.6g/L. Bottled 360 cases, May 19, 2015.

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