



METZ ROAD

Chardonnay | vintage 2015 | Riverview Vineyard

ESTATE GROWN • MONTEREY

Metz Road runs alongside our Riverview Vineyard. Located adjacent to the Pinnacles, nestled on a bench overlooking the Salinas River, it is a Burgundian landscape dramatically influenced by the proximity of the Monterey Bay. Our Metz Road label was born from the passion to express the unique terroir of this single vineyard site and craft a Chardonnay that is authentic in style and exemplifies this classic, elegant varietal.

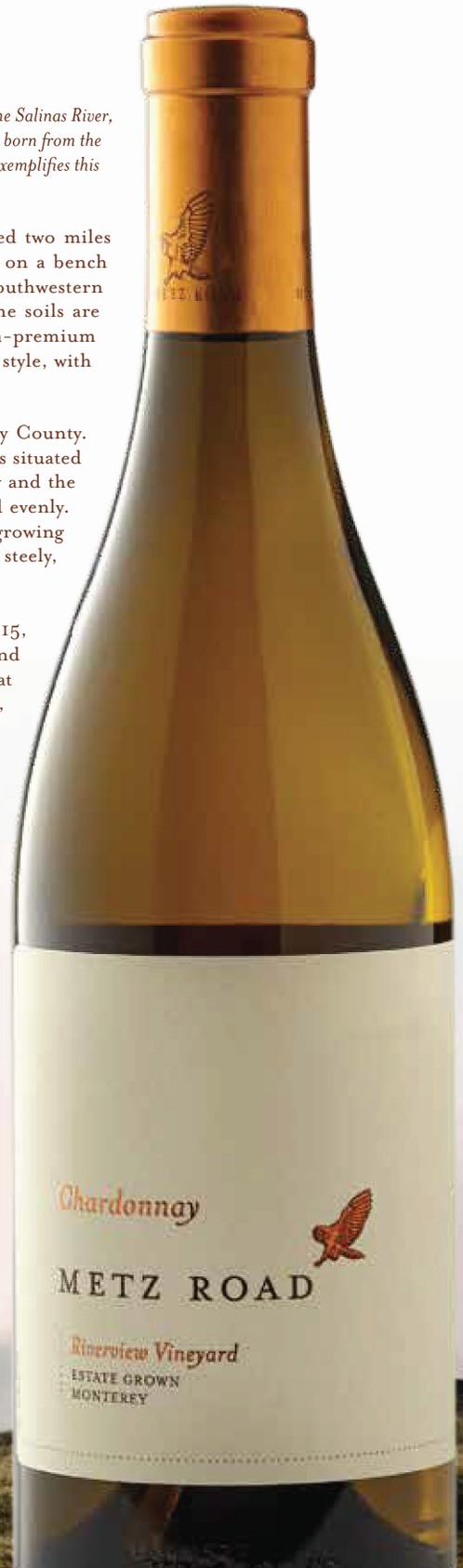
VINEYARD: Riverview Vineyard is our northernmost estate in Monterey County. Located two miles southeast of Soledad and adjacent to the Pinnacles, this 215-acre vineyard is situated high on a bench overlooking the Salinas River. The bench location ensures excellent air flow and the southwestern exposure maximizes available sunlight which allows the fruit to ripen slowly and evenly. The soils are well-drained and comprised of decomposed granite. Riverview is an ideal site for growing ultra-premium Chardonnay with a Burgundian flavor profile. The cooler climate produces a steely, sculpted style, with distinctive minerality.

2015 GROWING SEASON: Riverview Vineyard is our northernmost estate in Monterey County. Located two miles southeast of Soledad and adjacent to the Pinnacles, this 215-acre vineyard is situated high on a bench overlooking the Salinas River. The bench location ensures excellent air flow and the southwestern exposure maximizes available sunlight which allows the fruit to ripen slowly and evenly. The soils are well-drained and comprised of decomposed granite. Riverview is an ideal site for growing ultra-premium Chardonnay with a Burgundian flavor profile. The cooler climate produces a steely, sculpted style, with distinctive minerality.

WINERY: The grapes were hand-picked in the early morning hours of September 12, 2015, brought immediately to the winery and gently whole-cluster pressed. The juice was chilled and lightly settled, then racked off of the heavy lees to a stainless steel tank for a slow fermentation at a cool temperature to preserve the varietal aromatics and lively acidity. Following fermentation, the wine was racked to 100% French oak barrels (42% new) for 18 months.

TASTING NOTES: The initial scents of butter and toast give way to red apples, pineapple, pears, nutmeg, vanilla and slate. On the palate the flavors are full, powerful and commanding with a distinctive mineral component. The finish is lively, long and firm with traces of oak spice.

- Dave Nagengast, Winemaker



VINEYARD	Riverview
CLONES	Clones 4, 76, 78, 96
SOIL	Well-drained decomposed granite
HARVEST	September 12, 2015
HARVEST BRIX	25.0°
ALCOHOL	14.50%
PH	3.52
TA	0.73 g/L
BOTTLING DATE	April 20, 2017
PRODUCTION	2917 cases