



2015 HIGH-LINE VINEYARD

Chardonnay, Russian River Valley



VINEYARD DESCRIPTION

High-Line Vineyard, located in the Green Valley Appellation of the Russian River Valley, is planted on gently rolling hills with a south-southwest aspect. The vineyard is composed of the famous Goldridge sandy loam soils, which produce vines of moderate vigor. The coastal climate produces ideal daytime temperatures that allow the grapes to slowly develop full ripeness while retaining perfect balance. The vineyard's name is derived from the logging that once occurred in the surrounding forest. High-Lines were used to move logs during forestry, and some markings remain on the trees near the vineyard. Nickel & Nickel produces Chardonnay from eight acres within the 50-acre vineyard.

HARVEST NOTES

Early and scarce are the two words that really define the 2015 vintage. The season started out early with budbreak in February and bloom in early May. These older vines produce a small crop and the cooler weather slowed ripening. Leaves were removed around the fruiting zone, exposing the fruit as much as possible. We waited for ideal flavor development and then harvested in mid-September as the berries turned golden.

SENSORY EVALUATION

The 2015 High-Line Chardonnay has aromas of white blossom and stone. On the palate, pear, kiwi, and fig blend nicely with lemon zest and minerality. Subtle floral notes of Muscat develop on the midpalate while flavors of vanilla and toast unveil on the finish. This wine has a broad texture enhanced by its natural acidity and oiliness, creating the perfect balance for peak enjoyment.

APPELLATION
Russian River Valley

HARVEST DATE
September 15, 2015

VARIETAL
100% Chardonnay

FERMENTATION
Whole cluster pressed
barrel fermented (no ML)

AGING
French oak barrels
(50% new, 50% once-used)

TIME
10 months

RELEASE DATE
March 2017

FIRST VINTAGE
2015