

2012

TASTING NOTES

ERIC



KENT

CELEBRATING 10 YEARS OF WINE AND ART

GREEN ACRES HILL
CHARDONNAY
SONOMA COAST

LABEL ARTIST:
Kelly Puissegur



Now into our fourth vintage sourcing from this distinctive site, our only complaint is we don't get more of it. The old Wente clone planted in our small block is stingy in its yields, but provides us with some of the most concentrated and brilliantly pure Chardonnay that we have the pleasure of working with.

Golden-green in hue, the 2012 Green Acres Hill offers a gorgeous, smoky nose highlighted by scents of toast, quince, hazelnut and nectarine. Complex and powerful, the wine speaks almost entirely for itself (only 20% new French oak). Delightfully intense, with a broad core of flavors including lemon curd, baked apple and citrus oil that lead to a chiseled, stony finish highlighting a vitality and tension between the fruit and mineral components.

While we don't seek to emulate the wines of Burgundy – this is California after all – you may find it reminiscent of some great examples from the old world. If you drink this wine young, we recommend a good decant to allow it a spell to open up. Better yet, tuck it away in the cellar for a profound Chardonnay experience a year or two down the road.

DRINKING WINDOWS: Prime drinking: early 2015 through 2017
Graceful ageability: 2018+

STATS: pH: 3.37 | TA: 6.9 g/L | Alcohol: 14.1%
Bottling: December 13, 2013 | Release: Spring 2014
Cases Produced: 124