BYRON

NIELSON VINEYARD

2014 CHARDONNAY

WINERY DESCRIPTION

A good share of Byron winemaking takes place in the vineyard, where winemaker Jonathan Nagy selects individual rows and blocks for their potential to express both variety and site – focusing particularly on clones that best exemplify Byron's balanced, textural and site-expressive style.

WINE DESCRIPTION

This wine features cuttings from the original "Wente" clone planted on our estate in 1964. These vines produce a mix of berry sizes with the larger ones providing ripe, fruit-focused flavors and the smaller ones adding firm acidity and minerality, giving us a wine that is lightly floral, rich and concentrated with hints of apricots and wet stone.

THE WINE

APPELLATION	SANTA MARIA VALLEY
VARIETAL COMPOSITION	IOO% CHARDONNAY
BARREL REGIME	15 months in French Oak, 54% new
CASES PRODUCED (9L)	348

THE VINEYARD

CLIMATE	COOL, MARINE INFLUENCE
SOIL TYPE	ALLUVIAL OUTCROPPINGS, SANDLY LOAM, BENCHLAND SOILS
DISTANCE FROM PACIFIC OCEAN	18 miles
ELEVATION	500 to 800 feet above sea level
YEAR PLANTED	First commercial vineyard planted in 1964, replanted in 2000
CLONES	Wente, 95, 76
ASPECT	South facing slope
SUSTAINABLE	CCSW Certified, SIP Certified

BYRON WINERY

5250 tepusquet road, santa maria, california 93454 | 805.934.4770 | byronwines.com