

BYRON

BIEN NACIDO VINEYARD

2015 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 Chardonnay from the famed Bien Nacido Vineyard is a blend of Pommard clones 4 and 95. Clone 4 offers aromas of lemon curd and key lime pie. Clone 95 delivers honey, fruit blossoms and red apple. This rich and multilayered wine displays wonderful acidity with a hint of wet stone on the finish.

THE WINE

APPELLATION	SANTA MARIA VALLEY
VARIETAL COMPOSITION	100% CHARDONNAY
BARREL REGIME	15 MONTHS AGING; 100% FRENCH OAK, 69% NEW
CASES PRODUCED (9L)	300
HARVEST DATE	SEPTEMBER 2015

THE VINEYARD

CLIMATE	COOL, MARINE INFLUENCE
SOIL TYPE	MIX OF ELDER LOAM AND CHAMISE CLAY LOAM
DISTANCE FROM PACIFIC OCEAN	15 MILES
ELEVATION	200-2,500 feet above sea level
YEAR PLANTED	1970, ON THE SITE OF THE ORIGINAL TEPUSQUET VINEYARD
CLONES	95 AND 4
ASPECT	SOUTH FACING SLOPE
SUSTAINABLE	SIP CERTIFIED

BYRON WINERY

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