

BYRON

BIEN NACIDO 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 Chardonnay blends two distinct clones: 4 and 95. Clone 4 offers aromas and flavors of Meyer lemon and Key lime while Clone 95 delivers honey, fruit blossoms and crisp red apple. This complex, rich and well-structured wine displays a wonderful acidity with wet stone, citrus and floral notes creating an uplifting finish.

THE WINE

APPELLATION	SANTA MARIA VALLEY
VARIETAL COMPOSITION	100% CHARDONNAY
BARREL REGIME	15 months in French Oak, 58% new
CASES PRODUCED (9L)	255

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, PART OF THE ORIGINAL TEPUSQUET VINEYARD
CLONES	95 AND 4
ASPECT	SOUTH FACING SLOPE
SUSTAINABLE	SIP CERTIFIED

BYRON WINERY

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