

## About Stillman Street

At Stillman Street, we believe in making Chardonnay that is fresh and full of vibrant, vineyard-inspired fruit—unpretentious, bistro-style wine that brings pleasure and offers great value. Capturing the bright orchard fruit flavors that make Chardonnays from the Alexander Valley so enticing. Our Stillman Street Chardonnay is a perfect complement to modern cuisine, and a great by-the-glass option.

## The Grapes

The 2014 Stillman Street Alexander Valley Chardonnay is crafted from 100% estate-grown fruit from Alexander Valley's acclaimed Stuhlmuller Vineyard. Planted in a well-drained, sandy loam section of the vineyard, these grapes come from the famed Gauer clone, which is known for its pear and spice notes.

## The Season

In 2014, a very mild winter and spring resulted in early bud break and bloom. Despite the ongoing drought conditions some fortunate well-timed spring rains helped achieve a good moisture profile in the soils which ultimately contributed to exceptional quality fruit. Although the harvest came in early an abundant crop slowed the overall ripening process providing a normal total hangtime for the grapes.

## Winemaking

Stillman Street Chardonnay is aged in equal parts neutral French oak and stainless steel. To add complexity, our barrel-aged lots were fermented using native yeasts.

## Flavors

This wine is filled with orchard fruit aromas of Anjou pear and golden delicious apples, as well as notes of citrus oil and honeysuckle. On the palate the pear and apple flavors continue alongside layers of peach and ripe grapefruit. Along with its pure fruit flavors, the 2014 vintage displays a creamy texture, hints of oak-inspired vanilla and enticing spice.

# Stillman St.

## CHARDONNAY



2014

*Alexander Valley*  
SONOMA COUNTY

## Facts

Alcohol:	14.1%
pH:	3.56
Total Acidity:	0.58 g/100ml
Production:	2,496 cases
Release Date:	September 2015
Bottled:	July 2015

*produced and bottled by*  
**Campbell & McGill Selections**

