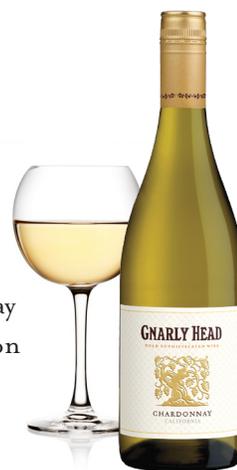


GNARLY HEAD

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.

2015 CALIFORNIA CHARDONNAY



Wine

Gnarly Head Chardonnay raises the bar for this classic varietal. This Chardonnay is a juicy, medium-bodied wine that explodes with bright citrusy aromas of lemon zest, cantaloupe melon and just a hint of toasty oak. Big robust flavors of citrus and apple with a touch of graham cracker ensure a perfect match with a range of cuisine including chicken curry, grilled shrimp and spaghetti carbonara.

APPELLATION: CALIFORNIA / ALCOHOL: 13.5% BY VOLUME / TOTAL ACID: 0.52 G/100ML / FINAL PH: 3.43

Vintage

If California winemakers were asked to describe the 2015 vintage in a few words, they would be "early, light and excellent." A mild winter forced an early bud break, followed by a prolonged bloom and unusually cool spring temperatures that produced smaller berries, fewer clusters and therefore, reduced yields compared to the last three record-breaking vintages. After a hot, dry summer, a temperature spike in late August accelerated ripening and harvest to be a couple weeks earlier than usual. All of these elements resulted in high quality grapes statewide – balanced acidity levels, intense aromatics and concentrated colors and flavors.

Vineyards

The 2015 Gnarly Head Chardonnay is crafted using grapes from specially selected vineyards in Lodi and Monterey. Chardonnay fruit from the Lodi region contributes ripe, rich fruit flavors with a creamy mouthfeel, while grapes from the cooler areas of Monterey add crisp acidity, balanced with vibrant citrus and tropical fruit flavors.

Winemaking

The grapes are harvested in the early morning hours so they remain cool before being delivered immediately to the winery to be pressed off the skins and racked into fermenters. After fermentation, a portion of the Chardonnay underwent malolactic fermentation to add a lush, round texture to the wine. Each lot is aged separately to add depth and complexity to the final Chardonnay blend.

A handwritten signature in black ink that reads "Scott Jones".

Winemaker Scott Jones

A handwritten signature in black ink that reads "Bud Bradley".

Viticulturist Bud Bradley

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California. The vines planted in these older vineyards are free-standing "head trained" vines that resemble wild bushes with twisted old trunks and branches that spread out in all directions like unruly umbrellas –



truly gnarled heads. These gnarled, head trained vines provided the inspiration for Gnarly Head. The wines they create are powerful, concentrated, and in other words, gnarly. But Zinfandel is not the only California grape that can be gnarly. All Gnarly Head wines are crafted in our house style – bold and juicy.