



Sleeping Giant

2012 Chardonnay
"Buena Tierra Vineyard"
Russian River

Harvest Date: October 6th, 2012
Tons Harvested: 2.52 tons
Yield: 2.35 tons/acre
Brix at Harvest: 24.8
pH at Harvest: 3.47
TA at Harvest: 0.68 g/100 ml
Barrel Aging: 17 months sur lie in 50% new French oak
Bottling Date: March 12th, 2014
Release Date: June 1st, 2014
Production: 1,823 bottles in 750 ml
Vineyard Manager: John Rauck
Winemaker/Owner: Chris Dearden

Harvest notes: The 2012 vintage was excellent for Chardonnay in the Russian River. Moderate rainfall in the winter and a normal budbreak, followed by a long, cool summer with no dramatic heat spikes allowed the season to linger and the fruit to develop full maturity and excellent flavor. This wine is a prime example of what can be accomplished from 40-plus year old vines that have been nurtured and coaxed to produce golden, delicious fruit redolent of honey, Fuji apple and apricots. The Russian River has been renowned for great Chardonnay and Pinot noir for decades due to the thin, loamy soils and foggy, cool growing seasons. Buena Tierra is a hallmark vineyard from which Sleeping Giant Chardonnay emanates. With the Las Amigas Partners Vineyard in Carneros, it marks two excellent vineyard sources for Sleeping Giant.

Winemaking: The winemaking is low impact and dedicated to preserving the unique characteristics of the varietal, vineyard and appellation. Ripe fruit, whole cluster pressing and "native yeasts" are the key elements to winemaking. Weekly battonage post-primary fermentation during aging provide the clean, yeasty notes evident in the wine. Fermentation is long and deliberate with malo-lactic fermentation sometimes completing six months after harvest. Patience is virtuous as good things do not happen overnight for this wine from these old, nutrient deficient vines.

Tasting notes: Although I have been making wine from this vineyard since 2003, this is the first release of the Buena Tierra Vineyard from Sleeping Giant. From the initial aromas of baked pear, allspice and clove through the tangerine zest, lemon curd and vanilla bean this wine will excite the nose and palate. It is youthful, seductive and complete with spiced Fuji apple, fresh baked bread and hazelnut aromas and flavors. It will be a delicious pairing with Dungeness crab cakes, Pacific Scallops, Morel Mushroom Pasta, Hamachi, and Vanilla Crème Brûlée. This wine is seamless now and will improve with 2-3 years of age. It will age gracefully through 2020. Enjoy this wine with friends and family and all occasions both grand and humble.

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