

pressed.

2015 PRESSED CHARDONNAY, SANTA BARBARA COUNTY

THE CRAFT

VINEYARD : Brick Barn Estate / Williams Vineyard

FERMENTATION : 100% Native Yeast

AGING : 12 months

BARREL : 90% French Oak, 10% New

BOTTLED : August 2016

ALCOHOL : 13.5%

PRODUCTION : 136 cases

THE STORY

Steve conceived the Pressed label as his personal expression of wines, blends and varietals to be separate and distinct from the Palmina and La Voix brands. Pressed incorporates small lots, limited production wines produced from vineyards that Steve has a personal connection to, found in Santa Barbara County and the Greater Central Coast.

Our 2015 Chardonnay is sourced from a vineyard on Highway 246 just outside of Buellton, owned by longtime valley resident, Norman Williams. Mr. Williams is in the process of developing his own winery on the property, Brick Barn Wines.

TASTING NOTES

A pale gold in the glass, the wine shows aromatics of honeysuckle, pear and caramel. On the palate, the pleasant honeycomb quality pairs with youthful, medium acidity and viscosity. Caramel notes evolve into a Crème brûlée richness with a finish of brown sugar combined with notes of citrus.

FOOD PAIRINGS

The 2015 Chardonnay pairs deliciously with grilled fish, salmon, or chicken piccata.

DRINKING WINDOW

Ready to drink upon release, the wine will continue to age well for an additional two to three years.

