

2015 CHARDONNAY
BIEN NACIDO VINEYARD
SANTA MARIA VALLEY



A complex nose of white nectarine, marzipan, citrus peel and pineapple upside down cake with a full palate, offering nuanced flavors of Asian pear, lemon curd and Calimyrna fig. \$28

- Clone 17 from Block O, planted in 2006
- Soils elder loam, 2% to 9% slopes, pH 5.6-7.3
- Hand harvested, cold fruit from first morning pick – September 1, 2015
- Low vineyard yield 2 tons per acre – 23.4° Brix
- Whole cluster pressed
- 75% fermented in small, climate controlled stainless steel tanks
- 25% barrel fermented in new French oak, Battonage and aged Sur lie for 5 months
- blended and tank settled 6 weeks prior to bottling
- Peak temperature 56° slow 14 day fermentation
- Wine analysis – 13.8% Alcohol, .68 TA, 3.4 pH

The Bien Nacido Vineyard is located in the Santa Maria Valley on the South Central Coast of California, just east of Santa Maria. The topography of the valley features transverse ranges with an east/west orientation, opening up to the Pacific Ocean. The climate is strongly influenced by the ocean providing ideal temperate growing conditions for Chardonnay. Early spring warming, mild summer temperatures and late arriving cold fall temperatures provide a long growing season for the development of rich color along with concentrated and complex flavors.

KYNSI WINERY

2212 CORBETT CANYON ROAD | ARROYO GRANDE, CA 93420 | 805.544.8461 | INFO@KYNSI.COM
WWW.KYNSI.COM