



EVENING LAND VINEYARDS

2015 La Source Chardonnay

VINTAGE:	2015
VARIETY:	CHARDONNAY
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.0%
PRODUCTION:	285 9L CASES
VITICULTURE:	BIODYNAMIC
VINIFICATION:	GENTLE WHOLE-CLUSTER CHAMPAGNE PRESS CYCLE
VESSEL:	100% NEW STOCKINGER PUNCHEONS
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	12 MONTHS IN PUNCHEON 6 MONTHS IN TANK

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VINEYARD

Our 2015 vintage of La Source Chardonnay continues the great tradition of elegance and richness we've come to expect from this site. Sourced from the old-vine Dijon clones in the lower half of a narrow band of 14 vine rows, La Source Chardonnay speaks of our volcanic soils and warm growing season in 2015.

The 2015 La Source Chardonnay was gently pressed into new Stockinger puncheons (500L) for spontaneous and indigenous fermentation. The wine completed Malolactic fermentation and was raised *sur lie* in the same puncheons, for 12 months before being racked to tank. After a light fining with bentonite clay, the wine was bottled without filtering.