



RIGHT VARIETAL • RIGHT APPELLATION • RIGHT WINEMAKER
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2014 CHARDONNAY ROUTE 121 CARNEROS

INTRODUCTION

RouteStock creates wines from classic grape varieties grown along well-known routes in the world's most respected wine regions. Tried, trusted and true to their routes, these wines are handcrafted by our winemakers to be approachable and a reliable favorite.

ROUTE 121

Route 121 meanders through Carneros ("ram" in Spanish), a region once known for its sheep populations. On a drive down Route 121 you will pass many of the vineyards that supplied perfectly ripe grapes for this Carneros Chardonnay.

Carneros is well-known as a cool-climate region, perfect for growing Chardonnay. The morning fog and afternoon breezes off the chilly San Pablo Bay cool the region, while the Napa and Sonoma valleys to the north heat it up. This heat causes the air to draw inland over Carneros, drying the vines of the moist morning fog. As night falls, the fog rolls in, protecting the vines from potential morning sun.

2014 VINTAGE NOTES

A dry winter and warm spring started budbreak early — even for the cool Carneros region — with February and March seeing record warm temperatures. Flowering was uneventful, with a healthy crop of Chardonnay being set. Although May was unusually cool, the remainder of the growing season was took place early and without incident. Sugars, acids and physiological ripeness were all in excellent balance. We harvested Chardonnay in late August, the earliest on record.

TASTING NOTES

Beautiful straw color with an explosive nose of clove, pear and toasted pine nuts. The wine fills the palate with a richness that also shows the fine acidity that Carneros give to us. The exotic flavors of this well-balanced Chardonnay are of apple, pear, lemon rind, jasmine tea and toasty oak that come together to deliver a wine of richness and power, yet with an amazing freshness.

VARIETAL COMPOSITION: 100% Chardonnay
BARREL AGING: 9 months in French oak (20% new)
CASES PRODUCED: 6,590 (12/750ml)
ALCOHOL: 14.4%
PH: 3.42
TA: 6.61g/L



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