

# 2015 OLD VINE CHARDONNAY

## SIGNATURE SERIES



*Brimming with the potential to age and evolve over the next decade*

**VINIFICATION:** One hundred percent of our Signature Series Old Vine Chardonnay comes from Kestrel View Estate Vineyard, which is unique in that it's one of the few Wente clone Chardonnay vineyards and is the oldest producing block of Chardonnay in the state. The Wente clone is known for being "shy bearing," meaning it produces modest quantities of high quality fruit. This clone also produces a different flavor and aroma profile hinting of minerals, nutmeg and clove, with a slight Muscat note.

The fruit was handpicked and gently whole cluster pressed. Upon cold settling for two days, the clear juice was racked directly to oak barrels where a selection of different yeasts were used in fermentation. The wine aged for ten months with the yeast lees to add to the complexity, mouth feel, and body of the wine. Most of this wine went through malolactic fermentation creating a softer and creamier finish.

**WINEMAKER'S NOTES:** The 2015 Signature Series Old Vine Chardonnay is brimming with the potential to age and evolve over the next decade. This blend is 100% barrel aged and still showcases our signature Kestrel minerality. The wine starts off with apple aromas that blend into citrus and oak. The flavors hint at apple, baked pie, oak, mild citrus, and a unique creamy crispness to finish off the show. This is a Chardonnay well suited to those who enjoy an oaky wine with a mellow finish.

**YOUR TASTING NOTES:** \_\_\_\_\_

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
10 months in American Oak	100% Kestrel View Estate Vineyards	100% Wente Clone Chardonnay	Alc. 14.1%	481

# CAPER-BUTTER SAUCE SALMON

PAIR WITH 2015 SIGNATURE SERIES OLD VINE CHARDONNAY

## INGREDIENTS:

- 2TBSP extra virgin olive oil
- 2 finely chopped shallots
- 1  $\frac{1}{4}$ c OV Chardonnay
- $\frac{1}{2}$  cup butter, in TBSPs
- 1TBSP capers
- Salt and fresh ground pepper
- 2c water
- 4 6oz salmon fillets
- 2c shredded romaine lettuce



## PREPARATION:

- In a small skillet, heat the olive oil. Add the shallots and cook over low heat until softened, about 4 minutes. Add  $\frac{3}{4}$  cup of Old Vine Chardonnay and boil over high heat until reduced to 2TBSP, about 7 minutes. Reduce the heat to moderate. Remove the skillet from the heat and whisk in the butter, 1TBSP at a time. Stir in the capers and season with salt and pepper.
- In a large skillet, combine the water with the remaining  $\frac{1}{2}$  cup of Old Vine Chardonnay and bring to a boil. Season the salmon fillets with salt and pepper and add them to the skillet. Simmer very gently over low heat, turning once, until just cooked through, about 4 minutes per side.
- When the salmon is almost done, gently reheat the butter sauce over moderate heat, whisking constantly just until hot; do not let it boil. Spread the shredded lettuce on plates. Using a slotted spatula, remove the salmon fillets from the skillet and quickly pat them dry with a paper towel, then set them on the lettuce. Pour the caper-butter sauce over the salmon fillets and serve.