



**2015 TBH Sonoma Coast Chardonnay:**

100% from our organic, TBH Vineyard, which sits on a cool-windy ridge top with heavy coastal influences in Sebastopol. This exceptional Chardonnay, from obsessively tended vines, is the perfect combination of natural acidity and richness.

With what **little quantities of the exquisite 2015** vintage there are to offer- I am thrilled with the intensity, rich-velvet textures, layered flavors and a thoughtful depth and complexity these wines possess. Again, with the 3rd year of the drought, the season was consistently dry all year- resulting in even tinier little berries on miniature, jewel-like clusters- and far fewer of them! All of these vines were **100% dry farmed** as well as grown organically, as usual. I could not be more pleased with the powerful structure and intense concentration in these low alcohol and balanced wines. ~ *Paul Sloan*



**Small Vines  
2015 TBH Sonoma Coast Chardonnay**

**221 CASES Produced**

**Minimum Retail Price / Bottle: \$72.00**

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

<b>Vineyards:</b>	100% The Barlow Homestead: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol
<b>Farming:</b>	Organically farmed by Small Vines Viticulture, Inc.
<b>Spacing:</b>	4x3 (3630 vines per acre)
<b>Soils:</b>	Dark gray Goldridge fine sandy loam
<b>Yields:</b>	~1.5 lbs. per vine, naturally, lightly thinned for uniformity
<b>Clones:</b>	Hyde Wente and Kistler Mt Eden Wente Selections
<b>Hand Harvest Dates:</b>	The Barlow Homestead 8/20, 8/21, 8/22, 8/23, 8/25, 8/27, 8/29, and 09/1/2015
<b>Pressing Method:</b>	100% whole cluster, very slow and gentle press cycle
<b>Brix at Pressing:</b>	Barlow: 21.8-23.1
<b>Fermentation:</b>	Barrel fermented with native yeast and native ML, minimal battonage
<b>Barrel Program:</b>	12 months on fine lees, 4 months Stainless steel; 7% New French Oak: Atelier. 93% Neutral French Oak: Francois Freres, Ermitage, Remond, Demptos & Siruge.
<b>Bottling:</b>	Bottled unfinned, unfiltered February 27, 2017
<b>Chemistry:</b>	pH: 3.19, TA: 0.77 g/100ml, RS: 1.01 g/L, Alc: 13.7%