

BRACK MOUNTAIN WINE COMPANY

Brack Mountain Wine Company is located in Sebastopol, California and their Enos Estate Vineyards and wine cave is located in the Dry Creek Valley, Healdsburg, California. Dan Fitzgerald & John Harvey craft multiple labels (Bench, L'Oliveto, Cyprus, Daniel), from esteemed vineyard sites in Sonoma County using old world methods (picking vineyards at lower brix, low temperature fermentations using indigenous/vineyard yeasts, and aging in neutral French oak).



Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

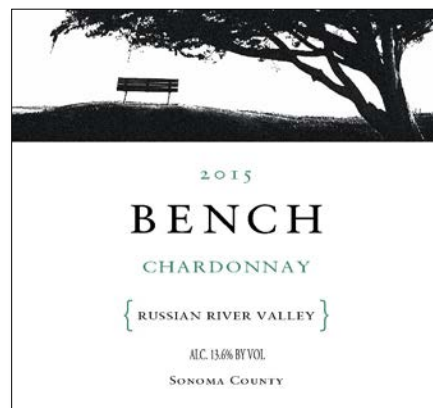
Founded in 2008 by Jason Enos and Chris Fitzgerald, Brack Mountain Wine Company immediately took a unique approach to creating wines (creating multiple labels and diversifying their holdings to over 30 long term vineyard contracts). This partnership coupled Jason's experience in business and hospitality with Chris' vast vineyard holdings and connections in Sonoma County.

Winemakers, Dan Fitzgerald & John Harley sit confidently at the helm of Brack Mountain's production. They bring decades' long experiences at such esteemed houses as Williams-Selyem, Coldstream in Yarra Valley, Arcana, Robert Sinskey Vineyards, etc., but together create a unique voice at Brack Mountain. In 2012, they moved their winemaking into a state of the art facility in Sebastopol (with neighbors like Flowers & Chassuer) and took autonomous control over all aspects of their production.

BENCH



CHARDONNAY



Varietal/Blend: Chardonnay (Clone 4)

Farming Practices: sustainable

Soil: sand and loam

Year Vines Were Planted: late 1970's

Yeast: selected yeast for tank-fermented wine / ambient flora for barrel-fermented wine

Fermentation: whole-cluster pressed to tank, cold settled overnight, and racked off heavy solids to tanks (60%) and barrels (40%)

Malolactic: ML arrested for bright, mineral style

Maturation: 11 months in either tank or barrel / 10% of barrel fermented wine is in new French oak

Sulfur: yes

Alcohol: 13.6%

Acidity: pH 3.44 // TA 0.72 g/L

RS: 0.012 g/L

Fined: no

Filtered: no

The 2015 Bench Chardonnay has a hue of pale straw yellow in the glass. The nose is reminiscent of fresh rainfall mixed with honey and orange blossom. The palate is crisp and well textured with flavors of stone fruit and honeydew melon, complemented by a wet stone finish.

Country: United States

Region: California

Sub Region: Russian River Valley

Vineyard: Louvau and Bazzano vineyards