

## 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).



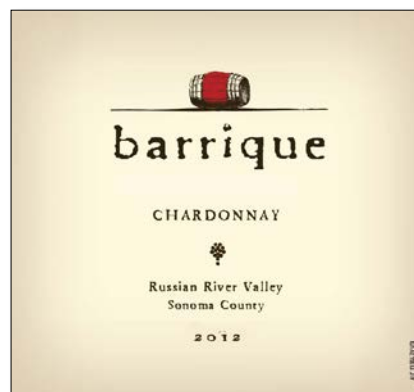
Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

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.

*BARRIQUE*

*CHARDONNAY*



**Varietal/Blend:** 100% Chardonnay

**Farming:** sustainable

**Soil:** river rock and loam

**Vine Age:** 15+ years

**Yeast:** indigenous

**Harvest Technique:** by hand between Aug. 14<sup>th</sup>-24<sup>th</sup>

**Fermentation:** whole-cluster pressed to tank / fermentation begins in barrel after 24 hours of must settling

**Malolactic:** long secondary fermentation with indigenous flora

**Aging:** four months in French oak and bottled in November 2015

**Alcohol:** 13.8%

**Acidity:** pH 3.49 / TA 7.1g/L

**Fined:** none

**Filtered:** none

The 2015 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2015 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

**Country:** United States

**Region:** California

**Sub Region:** Sonoma Coast

**Vineyard:** Russian River Valley, Alexander Valley, and Sonoma Valley

**Vineyard Size:**