

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).

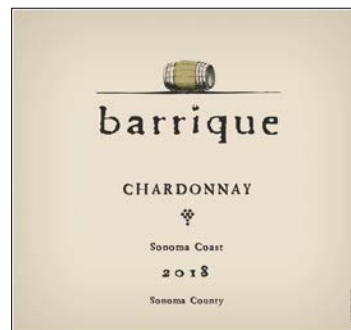


Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

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.

Barrigue Chardonnay



Varietal/Blend: Chardonnay
Farming Practices: sustainable
Vineyard: three vineyards from Russian River Valley, Alexander Valley, and Sonoma Coast
Elevation / Exposure: varied
Soil: varied
Year Vines Were Planted: varied
Yeast: ambient
Fermentation: whole-cluster press to tank / cold settled and racked to barrel with generous amount of lees / spontaneous fermentation
Malolactic: slow, spontaneous malolactic in barrel
Maturation: 9 months with French oak
Sulfur: yes
Alcohol: 13.8%
Acidity: 3.47 pH // TA 0.67 g/L
Fined: no
Filtered: yes
Country: United States
Region: California
Subregion: Sonoma County

"Pale hay colored in the glass, the nose reminiscent of ripe Fuji apple and dried apricot. The texture is silky and bright with mouthwatering length. Flavors of almond, baked apple and brioche, frame a tasty and elegant finish."

Winemaker's note

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