

KALIN CELLARS

1994 Stealth Cuvee “Le Willy” LIVERMORE VALLEY CHARDONNAY

Vineyard:

The grape source is the Wente Estate Vineyard located near Livermore. The vines were planted from a Burgundian clone brought to this region by the Wente family at the turn of the 20th century. The soil is thin, iron-rich clay, underlain by 20-30 feet of gravel subsoil.

Winemaking and Cellar Practices:

The grapes were hand-picked and sorted, crushed and pressed. The juice was fermented in 50% new French oak barrels for twenty two months. The wine was racked, clarified by bentonite fining, and bottled without filtration in August 1996.

Characteristics:

The combination of old vine fruit produced from a traditional low-yielding clone, with a perfect soil and climate for this variety, ensures a wine of substantial depth, complexity and style. The microclimate specific aromas are reminiscent of lime blossoms, linden and freshly toasted bread. The flavors are rich, powerful, but counterbalanced by an extraordinary, racy mineral fruit acid structure, which can only be derived from the unique gravel subsoil found in the Livermore Valley. All of the special essences which are drawn from the subterranean depths of real "terroir" are abundantly manifested in this singular wine.