

AUBERT
2013 CIX Estate Vineyard Sonoma Coast Chardonnay
Tasting Notes

Vineyard and Winemaking

Seven years ago we planted the CIX Estate Vineyard with high expectations. Situated along the same eastern fence line as our Lauren Estate, the soils show remarkable variation; CIX is chalky white with a sea-salt texture, in contrast to Lauren's gold-colored soil. Propagated with a rare proprietary clone, the 2013 CIX offers all of the subtleties of the greatest Grand Cru Chardonnays. CIX is already living up to its potential, which makes us excited to see what the future holds.

The unique growing conditions of 2013 offered subtle flavors with amplified textures on the palate. The resulting wine expresses depth and concentration at a profound new level. In order to ensure the preservation of quality, we harvest at night and use refrigerated trucks to maintain the intense flavor nuances in the grapes. Primary and secondary fermentation were conducted in barrel and took nearly six months to complete. This wine was aged in 70% new and 30% once-used French oak barrels for 10 months. As with all of our wines, they were racked to tank where we let them rest and clarify for another four months before bottling.

Mark Aubert's Tasting Notes

The 2013 CIX Estate Chardonnay brought a renewed sense of achievement, encompassing all of the subtleties of the greatest Grand Cru Chardonnays, yet grown in the Sonoma Coast appellation. The aromatics are delicate, and led by the soil influence; tones of green and bergamot tea, fresh cut straw and wet rocks are abundant. On the palate, you will find immense volume with intense richness and grás. Subtle fruit aromas of green and red apple juice, lemon powder and peach blossom follow. The unique structure of our Chardonnay is focused with powerful length on the palate, and will allow this wine to age for 9+ years. The wine has a slight hazy clarity showing our commitment to minimal intervention winemaking.

Robert Parker Jr., *The Wine Advocate Issue 216*

2013 Chardonnay CIX Estate Sonoma Coast (\$90.00; release date 01/15) 96-100 Points

The potentially perfect 2013 Chardonnay CIX Estate comes from a vineyard planted with the Montrachet clone of Chardonnay. It is already showing incredible minerality along with notes of white peach, pineapple, oily citrus, apple blossom and lemon oil. This multidimensional, full-bodied, sensational Chardonnay should drink well for 10+ years.

Bottled in December 2014
Unfined and unfiltered