



Bennett Valley Cellars

2014 Bin 5757 Chardonnay

Sonoma County



BIN 5757
CHARDONNAY
2014 SONOMA COUNTY

Bennett Valley Cellars began its journey 60 years ago in the Veneto region of Italy. Young Emilio Zanin eagerly worked in his grandfather's vineyard before and after school, where he learned to love the hard work necessary to make fine wine. Coming to the United State in 1969, Emilio and his family have accomplished their life-long ambition of having their own vineyard.

Nestled in the pristine Bennett Valley appellation in Sonoma County, Bennett Valley Cellars farms 40 acres of estate Pinot Noir and Chardonnay. Our well-drained alluvial (volcanic) soils and fog-cooled climate create an ideal growing environment for producing world-class wines. The result is wine with flavors and aromatic characteristics unique to this beautiful valley.

The vintage:

2014 was an easy-going growing season that got off to an early start and was moderately warm throughout. Slow, even ripening resulted in fruit of good expression and concentration of flavors, with above-average yields. Overall, 2014 was a very strong vintage year, producing well-developed fruit of very good intensity.

The wine:

Bin 5757 Unoaked Chardonnay

represents the second release of the sister wine to our Bin 6410 Pinot Noir.

Dijon, Wente, and Rued clone Chardonnay grapes were hand-picked and sorted at the winery to ensure that only intact fruit was vinified. This wine is 95% Chardonnay, with 5% Muscat blended in for an intriguing floral quality that amplifies the Muscat-like qualities of the Rued clone. The wine was stainless-steel fermented, cold-stabilized, and bottled with no oak barrel influence.

Bright, fresh fruit and subtle honeysuckle notes are displayed on the nose, and that crisp fruit is carried to a palate of green apples and ripe melon. A silky texture and great acid balance complete the finish of the wine.

Alcohol by Volume - 14.2 %

pH - 3.43 Total Acidity - 6.5a g/L

Cellar Aging - 100% Stainless Steel