



2015 RED SHOULDER RANCH® CHARDONNAY

NAPA VALLEY • CARNEROS

Release Date	March 1, 2017
Vineyard Location	Shafer's Red Shoulder Ranch in Carneros
The 2015 Growing Season	This warm, dry vintage gave us smaller berries that were packed with rich color and flavor becoming wines with excellent structure and extraction that will age beautifully in the cellar.
Varietal Composition	100% Chardonnay
Brix at Harvest	22.8° – 25.0°
Fermentation	Whole-cluster pressed and fermented with wild yeast in individual barrels (75% oak, 25% stainless steel); 0% malolactic fermentation
Cooperage	14 months in 75% new French oak barrels (Allier, Vosges) and 25% in stainless steel barrels
Alcohol	14.9%



RED SHOULDER RANCH CHARDONNAY

Shafer's single-vineyard Carneros-grown Chardonnay is produced from small-clustered clones of grapes selected for their low yields and distinctive flavors. Fermentation takes place within individual oak and stainless steel barrels using native yeasts. The wine matures on the lees for 14 months and since it undergoes no malolactic fermentation this Chardonnay retains a lively natural acidity. The vineyard is named for its Red-shouldered Hawks and other birds of prey, who play an important role in Shafer's natural farming practices.

WINEMAKER'S COMMENTS

"The 2015 vintage endowed this Chardonnay with a profusion of exotic, fresh aromas and flavors – honeydew melon, pineapple, plantains, honey, crème brûlée, and mandarin peel – all made more enticing with bright acidity and a long, rich finish."

— ELIAS FERNANDEZ

SHAFER VINEYARDS

Shafer Vineyards is a 30,000-case winery in Napa Valley's Stags Leap District managed by the father and son team of John and Doug Shafer. The Shafers own and farm 200 acres of vineyards, sources for Shafer's Cabernet Sauvignon, Chardonnay, Merlot, and Syrah.