



Dolin

MALIBU ESTATE VINEYARDS

2014 DOLIN CHARDONNAY MALIBU NEWTON CANYON

100% of the grapes used to produce our 2014 Malibu-Newton Canyon AVA Chardonnay were grown in the hills of Malibu. With elevations of 1400 feet above sea level, the Malibu-Newton Canyon vineyards often sit above the fog line offering greater sun exposure than the fruit grown at our Malibu Coast estate. We appreciate how the wide diurnal temperature swing preserves the ripe *and* bracing character of the site.



Vineyard Established: 1993

Soil Type: Mixed Clays and Loam

Elevation: 1400'

Exposure: South – South West.

Harvest Date: September 3, 2014

Cooperage & Aging: 15 months in medium toast, Allier barrels from D&J, Cadus, Francois Freres, DAMY and Boutes.

Finish: Unfined and Filtered

Bottling Date: December 14, 2015

pH: 3.71, TA: 0.57 grams/100 ml, ABV: 14.1 %

Production: 187 cases

Winemaking Notes

The 2014 vintage yielded a generous harvest. After cluster and grape sorting the fruit was gently whole-cluster pressed. The juice was fermented in 1/3 new French oak barrels and 2/3 used French Oak barrels. The wine underwent 100% malolactic fermentation over 5 months, after which it was left “on the lees” and stirred twice a month during 15 months of barrel-aging.

- Kirby Anderson, Winemaker

Tasting Notes

The 2014 Dolin Malibu Newton Canyon Chardonnay has a rich golden hue with light aromas of vanilla, toast and crisp green apple. On the palate the wine is rich yet balanced with a refreshing acidity. Attractive flavors of peach, tart green apple and lemon are followed by lengthy finish.