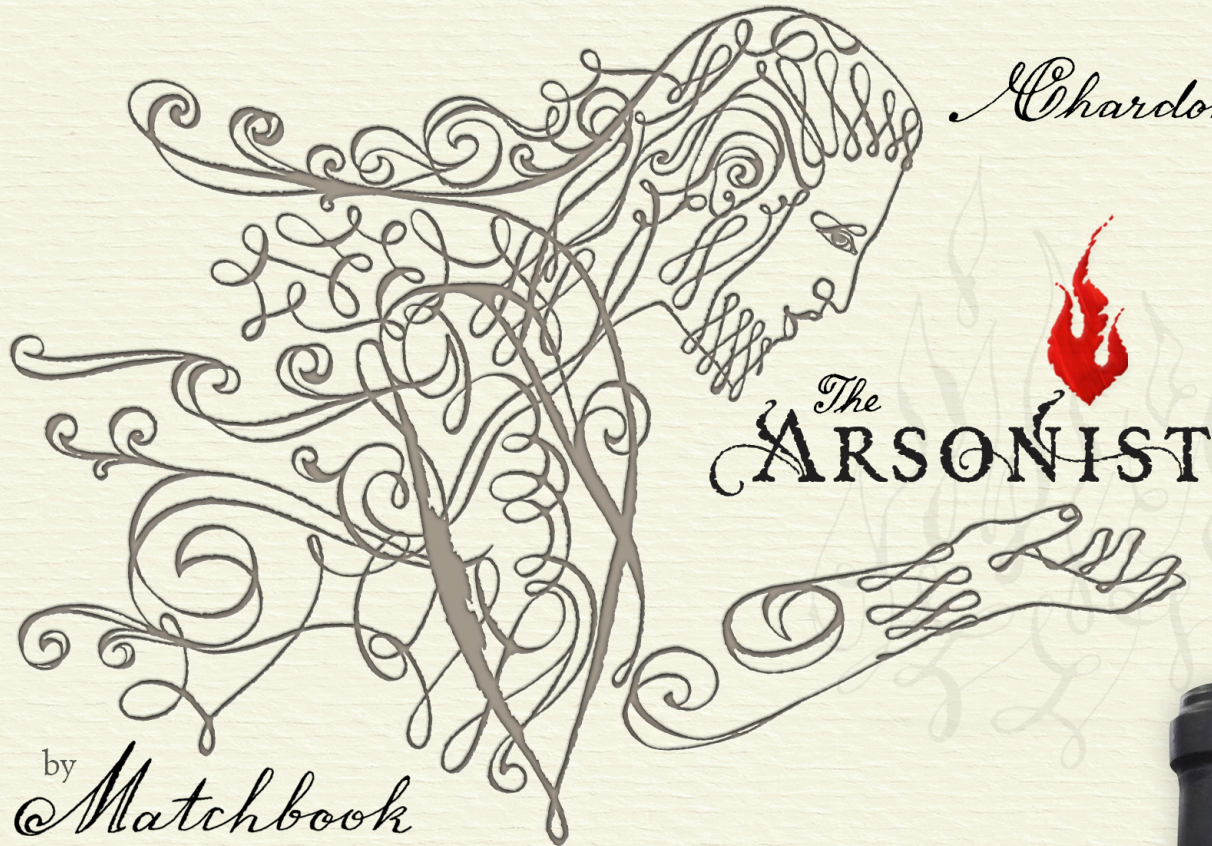


2014
Chardonnay



The
ARSONIST

by
Matchbook

BLEND

100% Chardonnay

VINEYARD

91% Matchbook Vineyards,
Dunnigan Hills
9% Aquarius and Nonella
Vineyards, Russian River Valley

BARRELS

35% new oak, 14% one year old,
18% two year old, 33% older

Cooperages/barrels/origin =
55% French oak =

Cote d' Or, Ingeneaux, Marques
15% Hungarian oak = Trust
15% Hybrid American/European oak =
Fusion
15% American oak = World Cooperage

APPELLATION

Dunnigan Hills

TA: .52 pH: 3.98

ALCOHOL: 14.3%

PRODUCTION:
5,335 cases

GRAPES

Luscious and rich with a seamless integration of oak and fruit characters, Matchbook's 2014 The Arsonist Chardonnay showcases the quality of the Dunnigan Hills. We hand-select the best barrel lots of our estate-grown fruit to make this Chardonnay. Enticing aromas of creamy butterscotch and fresh pear mingle with nutmeg and caramel. Honey, Crenshaw melon and green fig bring this dense wine to life with hints of toasty oak in the midpalate. The Arsonist is big and creamy, yet welcoming in its nuanced synthesis of flavors. Pair with fettuccini alfredo, poached lobster drawn in butter or with your favorite salmon recipe.

CELLAR

We pick our Chardonnay clones 4 and 124 (Dijon) at night, delivering the hauls to the winery before sunrise to ensure that fresh, cool grapes arrive for the crush. We use yeast cocktails (a mixture of our winemaker's favorite compatible yeasts) in all of the lots to ensure that complex fermentation characters evolve in the wine. These lots are barrel fermented, with frequent stirring of the lees. We then select 10% of the finest barrel lots and allow them to age an additional six months while maintaining a weekly stirring program. Half of those lots are selected in the winemaker's cut for the 2014 vintage of The Arsonist Chardonnay.

www.THEARSONISTWINE.COM

