

Sea Pines Vineyard wines are truly hand-crafted from some of the best vineyards in California's Coastal appellations. As winemakers Chris and Richard travel throughout California making wine for their brand Vinum Cellars and other wineries. Occasionally they come across some very special grapes, which become available at value pricing. Their internal covenant is to make truly top tier wines that offer unparalleled value and are not driven by any specific varietal. These wines are also considered batch driven in the sense that they may or may not make the same wine every year. This allows them to focus on finding the absolute best fruit for the price every year without being forced to make the same wine every year. You as the consumer are rewarded with an exceptional bottle of wine at considerably less than its same quality counterparts.

Chris Condos and Richard Bruno are veteran North Coast winemakers over 20 years. In addition to responsibilities at Vinum Cellars, Chris has been the Winemaking Consultant for Kathryn Kennedy Winery since 1998 and owns Horse & Plow Winery in Sebastopol. In addition to co-owning Vinum Cellars Richard has been a Napa based Winemaking Consultant since 1998 for various Napa Valley based wineries.

Since their school days at UC Davis, they have been constantly on a quest for value while at the same time consumed by demanding quality and knowing where to find it, so the idea for this project came to them while standing in one of these vineyards.

The first vintage of Sea Pines Vineyard is a 2013 Chardonnay from the Russian River Valley, which was sourced from the Wood Ranch off of River Road near Martinelli Winery. The vineyard is exclusively clone 4, planted in 1994, is farmed organically (though not certified), cane pruned with vertical shoot positioning and is used by many noteworthy wineries in the area.



TASTING NOTES ▼

This generous Chardonnay is a vibrant golden straw color with ample viscosity. The aromas jump out of the glass as ripe apple and creamy vanilla with caramel and carries through onto the palate which becomes more baked apple with cinnamon, yet balanced with a nice burst of citrus including Meyer lemon and Key lime with lychee and then back to a big custard and toffee finish.

This wine is a great aperitif wine but will pair well with cheese plates, roasted nuts and quince paste. Also grilled swordfish, King Salmon or Ahi Tuna and serve with mango salsa or citrus compote with roasted fingerling potatoes and summer beets.

TECHNICAL NOTES ▼

Varietal Composition: 100% Chardonnay
 Appellation: Russian River Valley
 Vineyard: Wood Ranch
 Winemakers: Chris Condos & Richard Bruno
 Alcohol: 14.5%
 TA: 5.7g/L
 pH: 3.69
 ML: 40%
 Harvest Date: Oct 15th, 2013
 Aging: Barrel fermented
 (35% in new French Oak,
 65% in neutral French Oak)
 aged sur lies for 8 months
 Production: 5,500 cases