

BRICK & MORTAR ANDERSON VALLEY CHARDONNAY



100% Chardonnay. Aromatic, combining fresh citrus & floral elements. Racy acidity, with rich fruit & hints of oak toasted hazelnut & spice. Ripe melon, quince & yellow apple with mandarin zest, juniper & thyme. Textured & elegant exuding the warm sunny growing days and cool temperatures of Anderson Valley.

Sustainable/Organic farming.

Just an hour north from Sonoma County is the Anderson Valley AVA, surrounded by redwood forests, bordered by the Mendocino coastline. Sourced from the southern end of Anderson Valley. A mix of certified sustainable and organic vineyards, Anderson Valley is much colder than other areas in California because the valley runs north-west, opening up to the Pacific Ocean. There is prominent marine influence in the region, bringing cool evenings and foggy mornings which create dynamic growing conditions for delicate grapes like Chardonnay.

Whole-cluster pressed & allowed to settle via gravity before being transferred to 100% neutral French oak barrels. Native primary fermentation for upwards of six months. No malolactic fermentation nor bâtonnage. Aged in barrels for eight months, light fining & filtration prior to bottling. Will age gracefully & improve over the next 5+ years. Organic & sustainably farmed vineyards.

Old-world refinement. New-world roots. Founded in 2011, brick & mortar focuses on single-vineyard Chardonnay, Pinot Noir & Syrah from select high-elevation Napa, Sonoma & Mendocino vineyards. Their wines are elegant, balanced & food-friendly. Like the great European wineries, they believe that the best wines express a unique time & place. So they let each of their distinct vineyards speak for themselves, with minimal intervention. They pick early, ferment with native yeasts & use oak & sulfur judiciously, resulting in low-alcohol wines of grace & finesse.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

BRICK & MORTAR ANDERSON VALLEY CHARDONNAY

100% Chardonnay. Aromatic, combining fresh citrus & florals; racy acidity, with rich fruit, oak toasted hazelnut & spice; ripe melon, quince & yellow apple, mandarin zest, juniper & thyme; textured & elegant.

Shelf Talker:

BRICK & MORTAR CHARDONNAY ANDERSON VALLEY



100% Chardonnay. Aromatic, combining fresh citrus & floral elements. Racy acidity, with rich fruit & hints of oak toasted hazelnut & spice. Ripe melon, quince & yellow apple with mandarin zest, juniper & thyme. Textured & elegant exuding the warm sunny growing days and cool temperatures of Anderson Valley.

AN EASTERLY WINE SELECTION