

# VARNER

## 2016 Chardonnay El Camino Vineyard

100% Chardonnay, 100% Los Alamos Vineyard, Block 4  
Clone 4, northwest slope on sandy loam & loam soils, 630 ft elevation  
Stainless steel 62° fermentation, 26% aged 6 months in François Frères puncheons  
74% aged in stainless steel on fermentation lees, no malo-lactic fermentation  
14.2% Alcohol 0.69 TA 3.45 pH .03 R.S.

“Bob and Jim Varner’s 2016 Chardonnay is terrific. Orchard fruit, white flowers, mint, tangerine did and light tropical overtones infuse the 2016 with notable character. Los Alamos Chardonnays tend to be a bit more lifted, but there is plenty of depth here . Most of the wine was aged in large foudre, which further helps in retaining energy”  
92 points, Antonio Galloni, September 2019



## 2015 Pinot Noir Los Alamos Vineyard

100% Pinot Noir, 100% Los Alamos Vineyard,  
33% Clone 777, shallow soil with less fertility,  
67% Pommard Clone, gentle slope, older vines, 540-620 ft elevation  
Vertical shoot positioned canopy  
100% de-stemmed, pressed at dryness, malolactic completed after pressing  
13.5% Alcohol 0.54 TA 3.90 pH .01 R.S.

“Sweet red cherry, hard candy, mint, tobacco and dried flowers are front and center in the 2015 Pinot Noir Los Alamos Vineyard. This is an especially racy, silky style that shows the effects of the drought year in its bold fruit. Fermentation and aging predominantly in tank helps retain a measure of freshness.”  
89 Points, Antonio Galloni, September 2017

