

Name of producer	Varner
Name of Wine	2016 Varner Chardonnay, El Camino Vineyard
Country	USA
Apperation	Santa Barbara County
Name of Winmaker	Bob Varner
Number of production	1,597 cases (19,164 bottles)
Varietal	Chardonnay
Alcohol volume	14.2%
Vineyard information	
Name	El Camino Vineyard
Region	Santa Barbra, California
Location	Los Alamos
Topolografic	Rolling Hills
Vineyard Size	381 acres, of which we take block of 16 acres
Soil type	Sandy Loam, Loam
Climate	Cool- ocean influenced, 10 miles from coast
Rain fall a year	24 cm
Total sunshine time growing season	Morning Fog, then shine 90% of growing season
Growing infomation	
Canopy	Vertical Shoot Positioning
Vines age on average	22 years
Pruning	Head trained
Density (per ha)	1760
Planting space	1.8m X 3m
Yield (per ha) t/ℓ	25 hl/ha
Yield per vine kg/ℓ	2.0 kg
How to harvest(picking machine or hand picking)	Machine
Soating	
Cultivation (organic, sustaibale, etc)	Sustainable
Vinification	
Type of press	Membrane
Ratio of juice	92%

	Fermentation (oak or stainless)	Stainless
	How long Fermentation	3 weeks
	Temperature of Fermentation	14.5 C
	Yeast	Lallemand D-254, a Burgundy isolate
	MLF	None
	How long maceration	None
	Additional	Lees Stirred, but infrequently
	(Mixing lee, MC etc)	
	Type of barrel	New Francois Freres
		Size of barrel: 500 liters
	New Oak	25%
	Barrel aging	25 %, for six months
	Thoughts about So2	Minimal
	Any particularly care in making	Blend of oak aging and stainless steel aging wines
	Sales (ration off and on)	60% Off-Sale, 40% On-Sale
	Export country	USA
	Awards or scores	Not Yet Rated
	Notes	
	Suggested retail price	\$25