



# La Fenêtre

2011 Bien Nacido Chardonnay,  
Santa Maria Valley

*I founded La Fenêtre in 2005 after repeated trips to the Santa Barbara County wine country. After working with the wines professionally as a sommelier, and then visiting the winemakers and the places I loved it was time to get my hands dirty. I chose Santa Barbara because of its unique terroir which allows me to produce a range of varietals in a classic style.*

*—Joshua Klapper*

## About

Having apprenticed with some of California and the world's best winemakers, namely Jim Clendenen (Au Bon Climat), Bob Lindquist (Qupé), and Jim Adelman (Makor) a classic technique and delicate hand is always employed in the winery. All grapes are harvested around 23.5 brix (13.5-14% Alc.). Wherever possible, La Fenêtre is committed to sustainable, organic, and biodynamic vineyard practices. Reds are destemmed into 1½ ton fermenters and punched down by hand until dry. The free run juice is then collected, the must is gently pressed, and the wine is aged in small French barrels for 11-23 months before being bottled. Whites are whole cluster pressed, allowed to settle for one day and fermented in barrel where they undergo the alcoholic fermentation and then 100% Malolactic fermentation. They then spend 11-18 months in small French barrels before being bottled

The Bien Nacido vineyard's south facing 'bench' was originally planted in 1973. The wide spacing and consistently high quality in the 'I' block warranted a

new set of inter-plants in the late 1990's and 75% of this wine comes from those vines. Those new plantings, which are reaching a lovely stage of maturity, develop fruit that has amazing complexity of flavor at lower levels of potential alcohol and balanced acidity. The other 25% in this blend comes from the new block 'O', which was planted to different clones than the classic BNV fruit. The 2011 harvest was cool and extremely difficult with small yields and uber-concentrated fruit. The hard work definitely paid off for this one! The vines were hand harvested and gently pressed into 25% new French barrels for fermentation which lasted a total of 3-5 months per barrel. The wine was racked off the gross lees at 17 months for blending and was then bottled un-filtered.

The wine has a pale straw color with just a touch of green on the rim. The nose shows notes of toasted almonds with underlying hints of fresh citrus and white flowers. The mouth shows acidity but like most of our chardonnay it is tempered by a rich creaminess. It finishes with flavors of stone fruits and buttered popcorn. Drink 2014-2022

## Technical Data

Vintage:	2011
Varietal:	Chardonnay
Vineyard:	Bien Nacido
Harvest Date:	9-10/2011
Brix at Harvest:	Average 22.7
pH:	3.3
Élevage:	18 Mos. 25% new Francois Frères
Bottled:	4/17/2013
Total Acidity:	0.7 (g/100ml)
Alcohol:	13.1%
MLF:	100% Malolactic Fermentation
Production:	333 cases