



2010 “VANGLORIA” CHARDONNAY

TASTING NOTES

Vanagloria opens with lush fruit aromatics of Fuji apples, lychee and white peach which are deftly supported by herbacious scents of thyme and lemon basil. The mineral and graceful palate is a melange of snap pea, vanilla bean and poached pear with a tinge of wet rock that carries the lengthy finish.

SERVING: *serve at 58 degrees* **AGING POTENTIAL:** *3-5 years*

ATONEMENT WINE

The Atonement wines are a collaboration between Proof Wine Collective and winemaker Curt Schachlin of Sans Liege Wines. Using their combined experience, these friends strive to bring the best to bare in every wine. Inspired by the long and strange history of Côte de Beaune, the goal of the Atonement project is to bring an admiring perspective to what makes Pinot Noir and Chardonnay such noble and tempting varietals. While California's Central Coast acts as a stage, showing it's enormous range in appellations and styles, the wines of Atonement are respectful to the subtle charms of these beautiful agricultural artifacts.

for more information: collective@atonementwine.com

WINE INFORMATION

VINTAGE: 2010

VARIETALS: 90% Chardonnay,
10% Roussanne

APPELLATION: Santa Barbara County:
60% St. Rita Hills,
30% Santa Maria Valley,
10% Paso Robles

PRODUCTION: 200 cases made

ALCOHOL: 14.0% by volume

OAK REGIMEN: 20% new and 80%
neutral French oak

TIME IN BARREL: 10 months

CLONES: 4, 5 and Wentz

FILTRATION: None

RACKING: Once before bottling