

# Mea Culpa



## 2013 MEA CULPA CHARDONNAY

**WINEMAKER:** Steve Flamsteed and Phil Sexton  
**REGION:** Yarra Valley, Victoria  
**VINEYARD:** Tarraford Vineyard, Block 3 (P58 clone) Aspect: NE facing  
**VARIETALS:** Chardonnay  
**MATURATION:** 11 months in seasoned 500L French barriques  
**ANALYSIS:** 13.2% alc/vol | TA: 6.25 g/L | pH: 3.22

### VINTAGE:

A moderate year but with an accelerated final stage to ripening due to some relatively warm nights late in the growing season. Fruit flavors are very much in the primary zone. The Tarraford Vineyard produced small crops with intense flavor and solid natural acidity.

### VINIFICATION:

The single vineyard and single clone Mea Culpa wines are biodynamically farmed and crafted using a natural winemaking philosophy, while making quality the priority. The grapes were hand-picked in late February and lightly pressed. They were then transferred to 500 liter seasoned French oak puncheons for the wild ferment. The gross lees were stirred monthly until June when the wine underwent a natural stabilization due to the extended time on lees. The wine was racked to bottle by gravity, unfinned and unfiltered.

### TASTING NOTES:

The wine shows intense aromas of orchard and stone fruits with smoke and mineral nuances. On the palate, it is fleshy and deep yet remains lively. Flavors of pear, sweet melon and tangerine dominate the palate with undertones of creamy butter. The wine finishes long and lifted with juicy fruit and refreshing minerality.

**CRITICAL ACCLAIM:** 93 pts International Wine Cellar, 91 pts The Wine Advocate

### ABOUT MEA CULPA BY INNOCENT BYSTANDER:

Innocent Bystander wines have forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit, wild ferments and gravity-flow winemaking techniques, their wines, made with minimal filtration and fining, reflect the climate, soil and topography of the Yarra Valley. The Mea Culpa wines articulate a different sensory narrative but use the same winemaking techniques. With great success, they reflect the winemaker's lasting fascination with crafting wines that are a faithful expression of a single site and single clone.



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