



V.2017 CHARDONNAY CALIFORNIA

VINEYARDS

We carefully select vineyards from areas such as Santa Barbara County, the Russian River Valley, and the western reaches of Mendocino County in order to promote the full potential of our Chardonnay's aroma and palate. These coastal regions similarly tend toward uniform daytime temperatures and cool, foggy nights throughout the growing season to help concentrate the flavor as the sugar and acids develop.

VINTAGE

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics.

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for two to three days
- 30% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Fresh notes of apple, pear and tropical pineapple, with vanilla and baking spice. Effortless, Smooth, Delicious.

APPELLATION: CALIFORNIA
ALCOHOL: 13.5%
BRIX: 23.4°
PH: 3.41
TOTAL ACIDITY: 5.7 G/L