CHARDONNAY
Sonoma County

2016

Vineyards
For more than four decades, Sonoma County has been one of the premier regions in California for Chardonnay. Our multiplicity of climates and soils provide a broad range of sites perfectly suited for this noble grape. Taking full advantage of this diversity, our 2016 Sonoma County Chardonnay features fruit from Carneros, Sonoma Coast, Chalk Hill, Chalone and Lodi.

Vintage
2016 began with an early bud break and moderate temperatures throughout spring. The summer months were moderately tempered as well, with few heat spells. Cooler temperatures in August resulted in increased hang times on the vines, and allowed the grapes to ripen at a slower pace. We harvested the fruit from September 10 – October 7, 2016 at optimum ripeness.

Winemaking
We hand-picked and whole-cluster pressed the grapes, and then racked roughly half of the juice into barrels for primary and malolactic fermentations. The remainder of the fruit was tank fermented at cooler temperatures to preserve the bright fruit and firm structure. After fermentations, the wine was aged sur lie French, Hungarian, and American oak barrels (30% new). After aging for 8 months, the wine was bottled in May 2017.

Winemaker’s Notes
The 2016 Sonoma County Chardonnay is a light golden color. Pleasant aromas of baked apple, baking spices and a hint of cinnamon greet the nose. The palate is more elegant and cool climate in style, showing varietal intensity and minerality, but with extended notes of toasted hazelnut, vanilla custard and crème brûlée. The fruit shows a rich, textural body from barrel fermentation and sur lie aging, but is reined in by good acidity and zest.

- David Nakaji, Winemaker

Appellation  Sonoma County
Composition  100% Chardonnay
Cooperage  Aged 8 months in French, Hungarian, and American oak barrels, 30% new
Alcohol  14.56%
TA  0.50 g/100ml
pH  3.72
Bottling Date  May 2017