



2017

**two sisters**  
RESERVE  
CHARDONNAY  
Courtney's Vineyard  
STA. RITA HILLS

**APPELLATION** *Sta. Rita Hills*

**VINEYARD** *Courtney's Vineyard*

**AVERAGE BRIX** 24°

**COMPOSITION** *100% Chardonnay*

**CLONES** *Wente, Mt. Eden*

**COOPERAGE** *100% New French Oak;  
Remond, Boutes,  
Grand Reserve, Damy*

**AGING** *18 Months*

**MALOLACTIC** *0.06 g/L*

**ALCOHOL** *14.5%*

**TA** *6.8 g/L*

**PH** *3.496*

**BOTTLING DATE** *May 22, 2019*

**PRODUCTION** *411 cases*

*The Two Sisters wines are named after Bill & Carol Foley's daughters Lindsay & Courtney. The wines come from the best blocks of Chardonnay and Pinot Noir from Lindsay's and Courtney's vineyards in the Sta. Rita Hills AVA. These limited-production bottlings feature heritage, heirloom and select clones chosen specifically for their inherent attributes and compatibility with the terroir of each vineyard block.*

## VINTAGE

*The 2017 vintage is one I will never forget. It was a year of growth and challenges hurled at us by mother nature. The growing season started off bold with early bud break followed by a few sporadic frost events. Overall, the growing season temperature was moderate to cool rendering uniform berry set. As harvest approached, Mother Nature delivered extremely warm temperatures which cued the start of harvest on August 31. Harvest wrapped up October 16 resulting in moderate yields and full flavor development.*

## WINEMAKING

*The Reserve Chardonnay was hand harvested in the cool morning hours from August 31 - October 16, 2017 to preserve flavor and aromatics. The 2017 features some of our favorite clones: Remond, Boutes, Grand Reserve, Damy. The juice was barrel fermented and aged for 18 months in 100% new French oak barrels. To add richness and complexity to the wine, we stirred the lees every two weeks. It was then bottled in May of 2019.*

## TASTING

*Our Reserve Chardonnay has aromatics of candied lemon lime zest with toasted brioche accents and hints of sweet honey comb. On the palate, this Chardonnay has a rich and decadent profile reminiscent of pineapple upside down cake with notes of creamy custard and tart lemon bars. The finish showcases the integration of fruit and French oak barrels with notes of ripe pineapple and vanilla wafer.*