



2017
CHARDONNAY - CARNEROS

VINTAGE

The 2017 growing season was fantastic. The hot summer months pushed the fruit to maturity quicker than in previous seasons, but a few weeks of cold weather stalled ripening. We picked the fruit sooner than the rest of the valley generally speaking, and before the wine country fires hit, in early September. The fruit entered the winery high in quality and with exceptional profiles. Overall, it was another extraordinary vintage in Carneros.

VINEYARDS & WINEMAKING

This wine features fruit from special vineyard sites in the Carneros AVA – the only appellation that resides in two wine regions, Sonoma and Napa Valleys. The juice was fermented with native and inoculated yeast and aged in French, American and Hungarian oak barrels (40% new) for 10 months. Full malolactic fermentation and regular lees stirring with monthly bâtonnage brought additional richness and complexity to the palate.

TASTING

Light golden in color, our 2017 Carneros Chardonnay delivers pleasant aromas of fresh apples, stone fruit and citrus. On the palate, a rich mouthfeel and medium body are greeted with flavors of ripe pear, apricot, crème brûlée, and undertones of coconut and vanilla. This wine finishes elegant and smooth, and will make a great pairing with soft cheeses or herb crusted Halibut.

STATISTICS

APPELLATION	Carneros	ALCOHOL	14.7%
COMPOSITION	100% Chardonnay	TA	6.7 g/L
AGING	10 months in French, American and Hungarian Oak barrels (40%)	PH	3.5
		BOTTLING DATE	November 2018
		PRODUCTION	2,700 cases