



2016 CALIFORNIA CHARDONNAY

• GRAPE SOURCING •

In 2016 we harvested from vineyards in both Mendocino and Sonoma counties where the weather was warm and sunny during the day and temperatures were cooler at night; ideal conditions for growing Chardonnay. By harvesting grapes from different vineyards within the two appellations we were able to craft a wine that is balanced, complex and harmonious on your palate.

Grape Source 100% California

• VINTAGE •

The past several years presented us with optimal fruit selection, and 2016 is no exception. Winter weather was mild and gave way to a cooler than usual Spring resulting in reduced cluster size. The high temperatures in August and early September accelerated maturity and picking times.

Technical Information: TA: 6.4 g/L PH: 3.44 ABV: 13.9%

• WINEMAKING •

Grapes were harvested before sunrise when temperatures are chilly preserving the fruits' natural acidity and pure, clean flavors. After crushing, the must was fermented for up to twelve days at cold temperatures, around 60 degrees Fahrenheit, in stainless steel tank. A barrel portion of the blend went through malolactic fermentation to evoke a silkiness and rich body.

Varietal Blend: 100% Chardonnay

• SOMMELIER NOTES •

Ripe pineapple, golden apple and Anjou pear flavors are balanced by bright citrusy notes, finishing smooth and creamy. The combination of lots from both barrel and stainless steel tank fermentation added dimension making this an irresistible Chardonnay. It is a heavenly match when paired with smoked chicken salad with apples and walnuts, four-cheese pizza, calamari fritti, or Mu Shu pork.