

2016

CHARDONNAY

SONOMA COUNTY



HARVEST DATES: 9/15, 9/19
GRAPE SOURCE: Hi-Vista, Smith, and York Creek Vineyards
BLEND: 90% Chardonnay and 10% Pinot Blanc
HARVEST BRIX: 23.5°, 24.5°
AGING: 16 months sure lie in French oak (33% new)
PH: 3.61
TA: 5.90 G/L
ALCOHOL: 14.2%
PRODUCTION: 549 cases 12-pack 750ml

TASTING NOTES:

Not widely known, but in days of yore, growers in Burgundy often confused Pinot Blanc with Chardonnay, which it resembles, propagating it and blending it for a classic white Burgundy. In 2013, we decided to give this a whirl, blending a small portion of Pinot Blanc to our Chardonnay. It added such a wonderful dimension to the wine, we decided to carry on with the practice.

Our 2016 Chardonnay beams with comforting aromatics of peaches, honey, cardamom, lilies, and orange blossoms. The creamy mouthfeel is weighty on the palate and carries rich flavors of white peaches, Meyer lemons, crème brûlée, warm chestnuts, and the faint hint of toasted oak. Try severing at 55-60°F for the best expression of aromas and flavors.

VINEYARD:

The Pinot Blanc fruit comes from the famed York Creek Vineyard, high atop the Mayacamas range on Spring Mountain. The Chardonnay is sourced from two vineyards in Sonoma County – Hi-Vista in Carneros and Smith in Dry Creek Valley. Both vineyards are located in unusually cooler pockets of Sonoma and their unique microclimates make them very well suited to produce the type of Chardonnay we love – opulent yet elegant, somewhat steely, with bright fresh fruit and crisp acidity.



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