



CHARDONNAY

SONOMA COUNTY

2017



PRODUCTION
564 cases (12- pack 750ml)

SOURCES
Hi-Vista, Smith, and
York Creek Vineyards

BLEND
Chardonnay 91%
Pinot Blanc 9%

AGING
16 months sur lie
in French oak
(50% new)

PH **TA**
3.63 5.9 g/L

ALCOHOL
14.3%

TASTING NOTES

Many would argue that the Sonoma Coast is unrivaled for Chardonnay . . . we would agree! Medium-bodied, fresh and exceedingly vibrant with just a whisper of oak to add complexity . Aromas of white peach, nectarine and pear unfold on your journey to lychee and zesty lemon curd notes on the palate. Racy acidity in spades balances the finish on what may very be our best Chardonnay to date!

THE VINEYARDS

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.