

Our Chardonnay is fermented in neutral oak and goes through slow, cool malolactic with the goal of retaining the character of the fruit while creating a rich and silky texture.

The 2017 Chardonnay displays all the nuance we celebrate in a cooler, more restrained vintage. The nose is abundant and bright-pie crust and toasted almond mix with lime zest and plumeria, which both transition to the palate. Flavors of stone fruit and blood orange add breadth while marzipan and a hint of rosemary add depth to this well-structured and balanced beauty.

Vineyards: Carabella Vineyard, Meredith

Mitchell Vineyard, Hyland Vineyard, Winderlea Vineyard

Clones: Dijon 76, 108, 96, & 95

Harvest Dates: 9.23 - 10.10.17

Aging: 9 months in French oak,

8% new

Finished Alcohol: 12.9%

Bottling Date: 7.30.18

Case Production: 723





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