



History

Our popular estate Chardonnay is crafted with a blend of fruit from our warm and cool weather vineyards. The fruit from the warmer La Ribera Vineyards provides vibrant flavors to the finished wine while our cooler Anderson Valley fruit provides a more delicate component with subtle nuances and structure.

Winemaking

In 2016 El Niño didn't deliver as much rain as promised, but it was drenching enough to make the vines happy. The rain, coupled with a mild growing season, led to great quality and quantity of fruit. We picked and gently pressed the grapes to stainless steel tanks. Once a viable fermentation was underway, the juice was barreled down to finish off fermentation and begin the maturation process. Stirred and topped every two weeks, the wine aged for nine months in imported oak barrels. The finished wine reflects the exceptional grapes and region with minimal influence from the winery.

Tasting Notes

Evocative and pure expressions of Chardonnay can be found in every glass of our 2016 masterpiece. Cascading aromas and flavors of white stone fruit, citrus, pineapple, green apple, and lemon meringue are beautifully framed with a hint of well purposed oak. This well-structured wine is rich on the palate and sustained by its natural acidity. Delightful on its own, but also enjoys the company of foods such as aged cheddar, lemon pepper chicken, shrimp kebabs, and roasted eggplant.

Appellation: Mendocino

Fermentation: Barrels

Maturation: 9 months in barrel (15% new)

Alcohol: 13.8%

Cases produced: 10,462

Sugar at harvest: 22.6° - 24.8° Brix

Harvest dates: August 23-September 20

Total acid: 5.9 g/L

pH: 3.4

Cellaring: 3-5 years with careful aging