



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

The 2017 growing season brought strong yields and excellent quality. A mid-season heat wave encouraged us to bring fruit in at the optimal time to retain the acid while achieving excellent flavor maturity. We handpicked and gently pressed the grapes to stainless steel tanks. Once a viable fermentation was underway, the fermenting 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 French and American oak barrels with about 15% new. The finished wine reflects the exceptional grapes and region with minimal influence from the winery.

Tasting Notes

The pure expression of Chardonnay can be found in every glass of our 2017 Chardonnay. Cascading aromas and flavors of white stone fruit, pineapple, green apple, and Meyer lemon are beautifully framed. 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: Oak barrels

Maturation: 9 months in barrel (15% new)

Alcohol: 13.9%

Cases produced: 9,474

Sugar at harvest: 22.1-24.9° Brix

Harvest dates: August 28th – September 19th

Total acid: 5.8 g/L

pH: 3.45

Cellaring: With careful aging from 2-4 years