



History

This wine was conceived in 1979 when our vineyard manager, Al White, recognized one special Chardonnay vine in the field that produced unique fruit. Aromatic and intense, we believed the fruit of this single vine would make an exceptional wine. Over the years we have grafted bud wood from that original “Vine One” to over 5,000 vines. With an entire field now producing this special fruit, our 2016 Vine One Chardonnay marks the thirteenth vintage of crafting this amazing wine.

Winemaking

In 2016 an ideal spring, summer, and fall gave rise to grapes of exquisite quality. We hand picked the grapes at the coldest point of the night, and then loaded the clusters directly to the press for a gentle squeeze. The resulting juice was then cool fermented in stainless steel tanks to dryness. To best respect the unique qualities of this wine, only 18% of the wine was aged in oak, while the balance remained in tank. The results show a pure expression of Vine One fruit and estate terroir.

Tasting Notes

Our 2016 Vine One Chardonnay is a white wine for those who love red. A rich and bright mouthfeel is complimented with lovely aromas and flavors of stone fruit, green apple, lemon blossom, jasmine, and limestone. Lively from start to finish, this wine is great on its own, but will be enhanced with food such as grilled tuna, BLT, lamb gyro, or roasted veggies.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks/barrels

Maturation: 9 months in tank and barrels

Alcohol: 13%

Cases produced: 520

Sugar at harvest: 21.1° - 24.1° Brix

Harvest dates: September 2-19

Total acid: 6 g/L

pH: 3.5

Cellaring: 3-5 years with careful aging