



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 2017 Vine One Chardonnay marks the fourteenth vintage of crafting this amazing wine.

Winemaking

In 2017 plentiful winter rains ended California’s long drought and gave way to ideal spring and summer. When the flavors peaked, we hand-picked the fruit at a lower-than-normal sugar, opening the door to vibrant aromatics and lively acidity. After a gentle pressing, the juice was 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 stainless steel tank.

Tasting Notes

This chardonnay bursts with aromas and flavors of tangy green apples, a touch of tropical fruit, lemon, and a hint of a flowery bouquet of jasmine. These elements, combined with lip-smacking acidity, helped create a lovely medium bodied wine with a racy mouthfeel. The easy-drinking wine can be cellared for 1-3 years. Lively from start to finish, this wine is best-friends with oysters on the half shell, smoked salmon sandwiches with goat cheese, and savory gougères.

Appellation: Anderson Valley

Fermentation: Stainless Steel Tanks

Maturation: 9 Months in Tank & Barrels

Alcohol: 13.9%

Cases Produced: 462

Sugar at Harvest: 22.4° Brix

Harvest Dates: September 9th - 14th

Total Acid: 5.5 g/L

pH: 3.50

Cellaring: With careful aging; 1-3 years