



2017 CHARDONNAY SONOMA COAST RODGERS CREEK VINEYARD

WINE MAKER: Patrick Saboe

APPELLATION: Sonoma Coast

VINEYARD: Rodgers Creek Vineyard

VINTAGE: 2017

COMPOSITION: 100% Chardonnay

FERMENTATION: Whole cluster pressed and barrel fermented. Full Malolactic fermentation

HARVEST DATE: September 12, 2017

BOTTLED: June 15, 2018

RELEASED: June 25, 2018

ALCOHOL: 14.1%

BRIX AT HARVEST: 24.3

FORMAT: 750ml

VINTAGE: 2017 was another delicious vintage. A warm Spring brought on early flowering and an ideal growing season provided excellent conditions for fruitfulness and perfect ripening of the fruit.

TASTING NOTES: The 2017 Chardonnay has Aromatics of lychee and orange blossom with subtle layers of fresh peach, lemon meringue and toasted almond. It is full-bodied and creamy on the palate with a underlying sensation of pineapple. It is beautifully structured with a lively backbone of acid supporting the rich, seductive fruit with a long finish.

AGING: 9 months in new French oak barrels. Drink now or age through 2022.

