

# 2017 CHARDONNAY

Sonoma Coast, Sonoma County

## A MODEL OF RESTRAINT

### VINTAGE NOTES

A biblical winter deluge and mild spring fostered excessive vegetative growth that required meticulous canopy management. That theme continued as the season progressed into a beautiful, but hot summer, with harvest being kickstarted early in late-August by a surprise heat wave. Things then cooled down, slowing ripening for red grapes and allowing them to reach optimal maturity. With prominent flavors, great color, and intense aromatics across the board for reds and whites, 2017 was another stellar vintage for quality.

### VINEYARD INFORMATION

The 32 acres of Sonoma Chardonnay on Rhinefarm are comprised primarily of vines with an average age of 30 years old, planted to Wente, See, and Robert Young clonal selections. Included in this blend are the second oldest Chardonnay vines in California – planted in 1970. All of the Chardonnay grows in the lower portion of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay to the south and the Petaluma Gap to the west. The topsoil is only 18"–30" deep, consisting of Huichica clay loam with occasional pockets of small stream gravel that have been deposited over centuries by the adjacent Arroyo Seco Creek. Beneath this layer is compacted Carneros Bay sediment that naturally restricts vigor. The climate and soils combine to maximize hangtime and intensity of fruit expression and restrict average yields to 3 tons/acre.

### TASTING NOTES

In a world of Chardonnay lovers and haters (aka "ABCers"), we are humbled that the style driven by our Rhinefarm Vineyard fruit appears to bridge the gap as the insatiable demand for us to produce more of this beloved Chardonnay continues. Aromatic and bright with lemon rind, early harvest melon, jasmine blossoms, and minerals, this medium-bodied Chardonnay is full of juicy white nectarine and key lime balanced by zesty acidity and a clean finish belying its ample mouthfeel and texture. Perfect for sipping, quaffing, pairing and changing opinions.

### COMPOSITION

100% Chardonnay

### WINEMAKING

Whole cluster pressed  
80% barrel fermented, 20% stainless  
steel fermented  
Indigenous and CY3079 yeast strains  
0% Malolactic fermentation

### SUGGESTED RETAIL PRICE

\$27.00

### ALC/pH/ACID

Alc: 14.2%

pH: 3.4

TA: .60 g/L

### COOPERAGE

10 months French Oak  
20% New

### CASES PRODUCED

7,797 cases

Released November 2018

