



2018 CHARDONNAY

Sonoma Coast, Sonoma County

CLASSIC, FRESH, BRIGHT

VINTAGE NOTES

2018 had incredibly moderate and consistent day time temperatures pushing this growing season until the 1st week of November. The latest we have finished picking in almost a decade. These perfect conditions resulted in impeccable fruit quality across all varietals. Flavor and phenolic ripeness was achieved at lower sugar levels. This balance has created some of the most elegant and age worthy wines produced in recent memory. Yields were also exceptional, which means great wine and lots of it. Truly a goldilocks type vintage, with all aspects (climate, hangtime, and yields) being just right.

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

We're all about breaking traditions, but when it comes to Chardonnay, we take our inspiration from the old-school burgundy wines to bring you the closest thing to a classic Chablis. Flinty and fresh, this wine unveils elegant notes of stone fruit, nectarine, and honeydew melon. Our medium bodied chardonnay is aromatic and bright, with balanced acidity and a restrained oak influence. Serve with a perfect roast chicken and make all your Ina Garten dreams come true.

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: 3.45
TA: .67 g/L

COOPERAGE

10 months French Oak
20% New

CASES PRODUCED

6,272 cases
Released November 2019