



2016 CARNEROS CHARDONNAY



VINEYARD

Since purchasing our Carneros vineyard some 30 years ago, we have performed various experimental practices—at one point reorienting the vineyard 90° by twisting the existing vines and then filling the gaps between them with younger vines to increase planting density. The vineyard features multiple Dijon clones and various rootstocks, and the vines are between 15 and 30 years old on average. The inherent vine age and complexity produce great wine, which has always served as the backbone of our Unfiltered Chardonnay. We decided to showcase the vineyard by releasing a single vineyard bottling in 2014, and have continued the tradition for every vintage since.

VINTAGE CONDITIONS

2016 is a great vintage, driven by elegance and concentration. The growing season started early, as moderate conditions in July and August prompted the fruits' steady development. By the end of August—thanks to several warm days—the grapes achieved the perfect aromatic and phenolic ripeness. Devoid of excess sugar, the fruit produced wine that was concentrated and deep, while also bright and fresh.

VINIFICATION

The winemaking is classically simple, something that is true for all our Chardonnays. Once the fruit reaches optimal maturity, it is hand-harvested at night, and whole-bunch pressed. The must is then transferred to oak barrels, where the cloudy juice undergoes natural fermentation. 50% of the barrels go through a secondary malolactic fermentation, which preserves enough malic acid to sustain the Chardonnay's distinct fresh and bright qualities. Regular barrel stirring prevents oxidation, while building aromatic and textural complexity.

TASTING NOTES

Racy, yet refined. The 2016 Carneros Chardonnay is playful on the palate, with a distinct and vivid freshness. The nose is ample and complex, with aromas of lemon zest and brioche blending seamlessly.

SERVING AND CELLARING

Enjoy at 50–55° F from 2018 to 2028

HARVEST DATES

September 8, 2016

COMPOSITION

100% Chardonnay

PH 3.33 **TA** 6.05 g/L **ALC** 14%

