

ESTABLISHED 1977

LAKE SONOMA

WINERY

2017

RUSSIAN RIVER VALLEY

CHARDONNAY

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

50% Malolactic fermentation. Aged 16 months in 40% new French oak and 60% neutral oak.

TASTING

Aromas of pineapple, nutmeg, vanilla and a touch of orange blossom. On the palate are intense flavors of orchard ripened stone fruits, lemon confit and vanilla with just a hint of butter. A round, elegant mouthfeel and lasting finish.

Pairs well with seared scallops in lemon and butter, lentils and microgreens. Halibut Provençal with olives, capers and tomatoes, or garden pea and mushroom risotto.

COMPOSITION

100% Chardonnay
Alcohol: 14.4%
pH: 3.51
TA: 6.3 g/L
RS: 3.8 g/L

