



COLLECTOR SERIES 2017 ROSEMARY'S BLOCK CHARDONNAY



WINEMAKING.....

The grapes for our Rosemary's Block Chardonnay were picked in October from two of our finest Chardonnay blocks (Fields 3 and 5) located on the Upper Boucherie Bench. Two clones of Chardonnay (809 and 76) were used, the grapes are whole-cluster pressed and fermented in new and old French oak barrels for 11 months. Full malolactic fermentation occurred and the wine was left to age on its own lees with regular bâtonnage every 3 weeks, giving this wine a rich, luxurious mouthfeel.

WINE STYLE.....

Our Rosemary's Block Chardonnay is dedicated to our Mother Rosemary and her role in creating our family's winery. This beautifully crafted Chardonnay is graceful and refined with an impressive intensity at its core.

TASTING NOTES.....

Made in a Burgundian style, elegant and complex with aromas of peach, white flowers, and lightly roasted nuts. On the palate, a mouth-watering freshness is balanced with subtle toasty notes and a lengthy, mineral finish.

PERFECT PAIRINGS.....

Try pairing with roasted halibut, seared scallops, roasted chicken or lightly creamy pasta dishes.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 6.0 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 655209
UPC code: 778856417012
Date bottled: August 2018
Case volume: 685 (6/case)

CELLARING NOTES: Enjoy now through 2027.