



2016 Chardonnay

Sonoma County, Barrel Fermented, Private Reserve

TASTING NOTES

The senses are overwhelmed by lush, tropical aromas of banana, grilled pineapple and honeysuckle, accented by subtle notes of caramel. Full on the palate with nice acidity, the tropical nose is echoed in sugared fruit punch flavors of pineapples, peaches and pears combine with rich, crème brulee and vanilla cream with caramel smokiness.

VINEYARD & VINTAGE

Virtually all great winegrowing regions are situated by water, which has a moderating effect on climatic extremes. With approximately sixty miles of rugged Pacific coastline and the mighty Russian River winding its way inland, the whole region is blessed with mild, Mediterranean conditions: Warm, sunny days and cool, foggy nights which allow for slow, even maturation, optimal flavor development and ideal sugar to acid balance.

SERVE

Pour this rich, luscious Chardonnay alongside roasted pork tenderloin and a side of roasted rosemary garlic potatoes.

PAIR

Seafood: Grilled Mahi Mahi, smoked salmon, grilled prawns, lobster salad
Poultry & Meats: Smoked turkey, roast chicken, roast pork tenderloin, sautéed veal chop with Chardonnay reduction
Pasta Dishes: Alfredo, Carbonara, pasta primavera, cream and lemon-based pastas
Vegetables: Vegetable frittata, mushroom and cheese tart, grilled eggplant, smoked mozzarella, roasted rosemary garlic potatoes

WINE FACTS

Vintage: 2016

Varietal: 94% Chardonnay, 6% Sauvignon Blanc

Appellation: Sonoma County

Aging: 100% barrel fermented, sur lees aged 9 months in 35% new French oak barrels

Alcohol: 14.1%

Residual Sugar: .71 g/L

pH: 3.48

Total Acid: .67 g/100 ml