



E S T A T E S E R I E S



2016 CHARDONNAY
ESTATE

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyard</i>	SARAH'S
<i>Grower</i>	TIM SLATER
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.3%
<i>pH / TA</i>	3.26 / 0.67
<i>Cooperage</i>	FRENCH OAK 25% NEW, 11 MONTHS
<i>Production</i>	330 CASES

Our Estate Chardonnay is our most historic wine, having engendered our world class reputation for this noble grape from our very first vintages in the late 1970s. For this 2016 edition, all the fruit came from our own Sarah's Vineyard blocks in the cool climate Mt. Madonna district in the foothills of the southern Santa Cruz Mountains. The fogs and winds off nearby Monterey Bay moderate our warm daytime temperatures and provide perfect conditions for growing superb Chardonnay.

In 2016, the winter was fairly wet but rainfall ended early in the season and did not affect vine growth or grape maturity. Yields for 2016 for the most part were "average" with ripening on a normal curve. The Chardonnay off our own estate blocks showed great focus and purity, with near perfect sugar / acid balance at harvest. Harvest took place on September 22.

After hand sorting, the free run and light press juice began primary fermentation using yeast D254 in French oak barrels. Malo-lactic fermentation was induced. The wine was aged for eleven months in small French oak cooperage, twenty-five percent of which was new wood. The lees were "stirred" in each barrel twice monthly. The Estate Chardonnay was bottled in late July of 2017. Only 330 cases were produced.

Apple, stone fruits, and spice – our 2016 Estate Chardonnay is equal parts power and finesse. The result of a classic vineyard in its prime. Notes of fresh yellow and green apples with coconut vanilla bean and nutmeg on the nose. On the palate, the up front apple notes carry through, with white peach and pear. The lemongrass and white floral notes blend well into a citrus and vanilla oak finish. Pair with a scallop risotto or a soft brie and fresh cut pears. The '16 S.V. Estate Chardonnay will also prove a nice match with roast chicken, salmon, or cream-sauced pastas.