

VARIETAL COLLECTION

Chardonnay

2017

Vintage:	Tenth
Composition:	100% Chardonnay
Clone:	809
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	Caldwell 4 and 5
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	23 Years
Grape Varieties:	Chardonnay
Rootstock:	Multiple
Harvest Date:	Multiple

Vintage Summary: The 2017 growing season started with a wet winter and early spring unprecedented in recent history, closer in relation to 1995, 1998, and 2011. The mild spring conditions extended flowering, and provided limited fruit shatter and good set. High temperatures for a few days in early and mid-July accelerated veraison in reds, and pushed whites into accelerated sugar accumulation. Three pre-veraison heat spikes early in June and July started early phenolic precursor production and shifted hormonal pressures in our vines to concentrate on ripening fruit early. Two heat spikes in late August and early September ravaged young vine blocks, but had very little effect on older vines and those with larger canopies providing better protection from the sun. Ultimately, 2017 will be characterized as a ripe, opulent, and very tannic year with a relatively short growing season due to the tragic fires that began on October 8th.

Fermentation:	New and Once-Filled French Oak Barrels
Yeast:	Natural
ML:	Natural
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	6 Months
New Oak Barrels:	65%
Fining:	None
Filtering:	Filtered
Alcohol:	14.0%
Bottling Date:	February 23, 2017

Winemaker's Tasting Notes: A perfumed nose of ripe apple, lemon, pineapple, banana, honeysuckle, and lightly roasted marshmallows. A crisp green apple attack leads to a juicy mouth of tangerine, kumquat, grapefruit, guava, vanilla and hints of brioche. A long-lasting finish of sweet key lime pie.

Cellaring:	2–6 Years
Production:	100 Cases
Price:	\$60/750ml

