



## 2018 CHARDONNAY RODGERS CREEK PETALUMA GAP AVA

### VINEYARDS

Sonoma County's Petaluma Gap AVA continues to set the bar higher for the entire region for its ability to produce fruit with exceptional freshness, minerality, and a remarkable depth of clean varietal character. Our Rodgers Creek single vineyard selection grows in a rocky soil substrate in a cool, windy climate with ample sunshine, making this one of the most expressive sites for growing Chardonnay.

### VINTAGE NOTES

The 2018 growing season was the first harvest for the new Petaluma Gap AVA, which totals 4,000 acres. This vintage was marked by abundant rains the preceding Winter which adequately replenished the soil. Spring was mild and unremarkable featuring timely bud break and flowering leading to small berries with excellent color and pronounced flavor. Summer culminated in a Labor Day weekend spent in final preparation for the first pick, which took place the first week of October 2018. Harvest in the cool and windy Petaluma Gap normally falls 10-14 days behind warmer AVAs.

### WINEMAKING NOTES

The grapes arrive to the winery at first light where they are weighed and then placed, whole cluster, into the press. The pressing cycle takes nearly two hours and gently extracts the cool and vibrant juice which is then transferred to small, stainless-steel tanks for chilling and settling. Within 48 hours the juice is transferred to small French oak barrels where the fermentation takes place. During fermentation we determine which of these individual barrels will undergo malolactic fermentation, as it is only necessary on a small percentage of the wine in order to impart the additional layers and to provide more full and complete flavor and rounded texture.

### TASTING NOTES

Our 2018 Chardonnay offers aromas of fresh cut Fuji and Honeycrisp apples with notes of flint and a slight essence of vanilla, drawn from the French oak barrels. These apple notes with hints of minerality carry through to a rounded mouthfeel with fresh vibrancy.

BLEND: 100% Chardonnay

AGING: 15% new French oak for 7 months, 85% neutral French oak

ALCOHOL: 13.5%; TA 7.6 g/L; pH 3.4

CASE PRODUCED: 742

SRP: \$35



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