



## 2017 CHARDONNAY RODGERS CREEK | PETALUMA GAP

### Vineyards

Sonoma County's Petaluma Gap 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 provides a rocky soil substrate with a cool windy climate and ample sunshine, making this one of the most expressive sites to grow Chardonnay.

### Winemaking

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 to gently extract the cool and vibrant juice which is then placed into 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 only a small percentage of these wines is required in order to impart additional layers; to provide more full and complete flavor; and to round out the texture of the wine.

### Tasting Notes

Our 2017 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. The flavors of fresh apple with a hint of minerality carry through to a rounded mouthfeel and fresh vibrancy.

### Grape Variety

100% Chardonnay

6.6 g/l total acidity; 3.47 pH

14.5% alc. by vol

SRP: \$35.00

Production: 950 Cases



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