



"THE WINDS OF SONOMA LENT US OUR NAME. BE IT A STEADY BREEZE OR A FIRM GUST, AN ANABATIC WIND IS ONE THAT FLOWS UP THE HILLS OF A VINEYARD DURING CALM AND SUNNY WEATHER."

—JOHN SWEAZEY, PROPRIETOR

2016 CHARDONNAY, SONOMA COAST

VINEYARD NOTES

Highlighting the beauty of the appellation each year, our Sonoma Coast Chardonnay is an artistic blend sourced from distinct areas within the vast Sonoma Coast AVA. Each of the vineyard locations contribute to the balance and beauty of this wine – from the wind swept regions in the southern end to the cool and foggier regions in the north. The 2016 vintage was steady, producing balanced, beautiful fruit. Each vineyard showcased its characteristics in the final blend. The result is a wine with lush, bright fruit and great texture.

TASTING NOTES

Enticing notes of citrus, Key lime and lemon cheesecake come to for a lush yet vibrant bouquet. The layered palate marries flavors of marzipan, lemon cream, citrus and brioche. Overall, the wine has great energy, acidity and balance.

TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Vineyards: Denmark Vineyard, J McK Estate Vineyard, Dutton Ranch (Mill Station and Shop Block)

Harvest: 8/30, 9/7, 9/10, 9/16

Brix: 23.2

TA: 7.0 g/L

pH: 3.38

Alcohol: 13.7%

Method/Aging: Hand-sorted and whole cluster pressed. Barrel fermented (50% malolactic fermentation, retaining 50% natural malic acid). Aged 17 months sur lie in French oak barrels, 25% of which were new.

Cooperage: Damy, Cavin, Taransaud, François Frères

Cases Produced: 933

Retail: \$36/bottle

