



2017 Chardonnay

Lodi, California

Awards

Gold at the 2018 New Orleans International Wine Awards

Tasting Notes

Fresh, medium bodied white wine with notes of pineapple and green apple fruit. Pleasantly creamy, with hints of butter, with a silky mouthfeel. It has flavors of lemon grass, hazelnut and vanilla that carry the complex finish.

Vineyards

Four vineyards from the Lodi Appellation were the fruit sources that made up this 2017 vintage of Chardonnay. Mohr-Fry Ranches™ in the Mokelumne River AVA, makes up approximately 56% of the mix. Tokay sandy loam soil. Second, the Ridenour vineyard farmed by Todd Maley is around 28%, sandy loam soil, also from the Mokelumne River AVA. Next we have the Elk Vineyard making up around 11% of wine. In the Borden Ranch AVA, the soil in this spot is a bit more red clay and and depleted. Finally we have a little bit, about 5% of our estate grown fruit to round out this wine. Our estate grown fruit is sandy loam soil in the Mokelumne River AVA.

Winemaker Notes

Grapes were hand-picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. The juice was racked and fermented in two separate lots, each lot represent their respective vineyard. Both stainless steel and oak barrels were used in fermentation, each lot was kept cool for a long fermentation. The Ridenour vineyard juice was wild fermented and all other lots were inoculated with cultured yeast. All four lots of wine were aged in French Oak barrels, approximately 27% of the barrels were new. All the wine went through malolactic fermentation. The four lots were combined prior to bottling to create a beautiful complex wine.

Vintage: 2017

Varietal: Chardonnay

Appellation: Lodi

pH: 3.31

TA: 7.12 g/L

Aging: French Oak Barrels (27% new)

Fermentation: Part wild, part inoculated

Bottling Date: 6/28/18

Alcohol %: 14

Cases Produced: 1,005

