



# cultivar

CHARDONNAY

OAKVILLE

2017

## 2017 Vintage Notes

The 2017 grape season will be noted for two events: the rainfall and the fires. Significant rainfall throughout the state ended several years of drought and provided the grapevines the water they needed. Then California wildfires broke out near the end of harvest, most of the grapes of Napa and Sonoma had been harvested. The late summer heat spike allowed for fantastic maturity and great flavors to develop. All of this will lead to small quantities of wines that should be outstanding.

## 2017 Cultivar Oakville Chardonnay

Fermented in stainless steel drums, neutral and new French Oak barrels. This wine strikes a beautiful balance due to a touch of new oak and a partial Malo-lactic fermentation adding richness and body. Citrus blossom, toasted sweet vanilla and creamy aromas capture your nose. On the palate the wine is layered with a bit of the tropics, a touch of Meyer lemon and hues of exotic spices. It's richness on the palate that is supported with crisp notes of the perfect piece of sweet fruit. This Oakville Chardonnay is a perfect match for grilled seafood, fresh shell food and one of our personal favorites, roast chicken. A delight for tonight and this wine will also age over the next 3-5 years.

Varietal	100% Chardonnay
Production	110 Cases
Appellation	100% Oakville
Barrel Aging	Aged in Neutral & 20% New French Oak
Alcohol	13.9%