

Sonoma Coast VINEYARDS

2017 CHARDONNAY

BOTRYTIS
MANCHESTER RIDGE VINEYARD
MENDOCINO COUNTY

VINTAGE NOTES

The 2017 growing season was a bit of a roller-coaster with heavy winter rains leading to vigorous vine growth in spring. Bloom came early, in parallel with an eclectic range of springtime temperatures. Moderate early summer temperatures gave way to several heat waves throughout the summer and into fall, heightening the rate of ripening and flavor development in the grapes, and ushering in a slightly early harvest.

VINEYARD NOTES

Manchester Ridge, located in one of the coolest regions along the Mendocino coast, overlooks the Pacific Ocean and creates the perfect cool climate for forming the noble Botrytis. Famed in Europe for many centuries, the exotic and concentrated character owes the mold Botrytis cinerea, otherwise known as the "noble rot". This organism requires very specific conditions to remain in the state referred to as "noble"—very cool nights and periodic moisture at the very correct time of the grape cluster development. The "noble" form of Botrytis causes the skins of the berries to lose their permeability and water, thus concentrating the grapes while adding layers of rich flavor.

WINEMAKER NOTES

A sweet bouquet opens with notes of warm caramel, baked apples, and pineapple. Luscious and mouthwatering with hints of golden apples, honey and apricots mingle across the palate.

TECHNICAL NOTES

Vineyards: Manchester Ridge Vineyard

Varietal Composition: 100% Chardonnay

Barrel Regime: 60% new French oak, Bel Air

Alcohol: 13.5%

pH: 3.60

Case Production: 250 cases

