



# *Sonoma Coast*

## VINEYARDS

### 2017 CHARDONNAY

#### PETERSEN VINEYARD

#### SONOMA COAST • SONOMA 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

The Petersen Vineyard is situated in the Sebastopol Hills area of the Sonoma Coast appellation. The site is endowed with Goldridge soils (a type of sandy loam) which are ideal for growing Chardonnay grapes of great complexity. The vineyard is located at an elevation where the coastal fog rests just above the vineyards in the morning hours, this encourages longer hangtime on the vine and ultimately, optimal ripeness and deeply concentrated, expressive flavors.

#### WINEMAKER NOTES

The Petersen Vineyard has always been a darling in our mind because it conveys ample character, each and every year, in part due to the distinctive Goldridge soils in which the vineyard is planted and the careful clonal selections of Chardonnay. Clone 4 affords this wine ripe tropical aromatics and rich flavors, while Dijon Clone 95 is renowned for lending minerality, structure and remarkable balance. The nose reveals aromas of citrus, pineapple and coconut. The palate favors flavors of spicy vanilla, lemon zest and baking spice. The lifted finish is both creamy and mouth-coating.

#### TECHNICAL NOTES

Vineyard: Petersen Vineyard

Varietal Composition: 100% Chardonnay, Dijon Clones 4 and 95

Barrel Regime: 60% new new French oak, Bel Air

Alcohol: 14.3%

pH: 3.50

Case Production: 130