

2017 Sonoma County
Nancie Chardonnay

The 2017 Nancie Chardonnay is a blend of four different vineyards: 38.1% from Farina Vineyard -- old vines on Sonoma Mountain, 28.6% from Lazy W Vineyard -- forty year old vines off of Westside Road, 28.3% from Barbed Oak Vineyard -- Dijon Clone from a hilly vineyard in Bennett Valley, and 9.5% from Obsidian Vineyard -- forty year old dry-farmed Chardonnay vines.

This wine is an homage to white Burgundy, in both our farming and winemaking practices. The grapes are harvested at night in cold temperatures to retain acidity and freshness. When they arrive at the winery early in the morning, the grapes get loaded directly into the press and pressed whole-cluster. The juice then gets racked to a tank to settle overnight, then racked to barrel to ferment and age for 11 months. This is the sum of our winemaking process for our Chardonnays. It's simple, we let the fruit and vintage take center stage. We are merely shepherds for the grape in the vineyard.

On the nose, the 2017 Nancie opens with nutmeg, ginger snap, chai spice leading to high-tone fruit - red apple skin, orange blossom, orchard fruit, and green pineapple. Judicious acidity makes this a great candidate for pairing with food. It is very fresh on the palate, engaging, and invigorating. It has quite a finish for Chardonnay. This is a stand alone wine among its peers, with one foot in California, and one foot in the old world.

Cellar Notes:

Percentage New Oak

20%

Barrel Aging

10 months

Bottling Date

August 2018

Composition

100% Chardonnay

Alcohol

14.1%

Production

497 cases

