



2017 Proprietress Reserve Chardonnay Los Carneros

Established in 1871 and noted as the premier Napa Valley winery, Vine Cliff Vineyard and Winery was resurrected from ghost winery status by the Sweeney Family in the 1980s. Our wines are reflective of our unique and highly acclaimed terroir.

THE VINEYARD: Vine Cliff Winery's picturesque twelve-acre Estate Chardonnay vineyard is in the heart of Los Carneros. The Los Carneros appellation is ideal for growing Chardonnay because of its cooler climate. The cool foggy mornings in conjunction with the afternoon breezes off San Pablo Bay allow the grapes to have a longer than average hang time for flavor development, while still retaining higher natural acidity. The clay loam soil is shallow and limits vine vigor and yield further intensifying the flavor and aroma profile of the resulting wines. Our Proprietress Reserve Chardonnay is blended from the very best lots in a given vintage, demonstrating the depth, complexity and balance provided by this Carneros vineyard with thirteen separate blocks and seven different clone and rootstock selections.

VINTAGE NOTES: The year began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. By October 8, nearly 90 percent of the 2017 grape tonnage, including all of the Chardonnay, was in when warm, fierce winds fueled an unprecedented firestorm. Early articles about the 2017 vintage describe the wines with words such as "finesse," "great complexity of flavor" and "elegant". (Napa Vintners 2017 Vintage Recap)

TASTING NOTES: The 2017 Proprietress Reserve Chardonnay is a lustrous wine that jumps out with perfectly ripened fruit and gorgeous touches of minerality. Nuances of slightly toasted almonds, grilled lemon, honeysuckle, fresh jasmine, Anjou pear, and hints of macadamia nut reveal themselves one after another. On the palate, the wine is lean and medium-bodied, but there is a beautiful balance of acidity and creaminess that keeps the marriage of the two together in perfect harmony. The entrance of honey blossom, followed by freshly picked golden apples, and full of mineral flavors at the finish, makes your palate yearn for more. A truly special and age worthy Chardonnay.

FERMENTATION PROTOCOL: Grapes from individual vineyard blocks were hand-picked separately in the cool early morning, then carefully hand sorted at the winery before whole cluster pressing. Pressed long and slow in the Crémant/Champagne style to minimize phenolic extraction, and maximizing freshness and acidity. After cold settling, the juice was gravity racked into French oak barrels for fermentation and aging.

SOIL: Haire clay loam **ELEVATION:** 130'

VARIETAL COMPOSITION: 100% Chardonnay, a blend of 66% Wente and 34% Clone 3309.

COOPERAGE COMPOSITION: 43% new French Oak, tight grain, medium toast, 57% neutral French Oak.

BARREL AGING: This wine was aged on its lees for 14 months in barrel, before being gently racked out of barrel and aged an additional five months in stainless. Bottling took place on January 11th, 2019.

Harvest Brix: ave. 22.5 **TA:** 0.60g/100mL **Alcohol:** 13.9% **pH:** 3.50

PRODUCTION QUANTITY: 126 cases (6 pack)

