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## WINEMAKER'S NOTES

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### 2016 JOULLIAN CHARDONNAY • MONTEREY

2016 marked another California drought year, but the deep roots in our growers' 20-40 year-old Santa Lucia Highlands and Arroyo Seco Chardonnay vines helped set a balanced crop and develop a verdant canopy that insured even ripening during a blast of very hot early September heat. The vintage's hallmark is the juicy tropical fruit and mineral nose and flavor profile, which was amplified by the addition of the Joe Panziera vineyard's Dijon "musquet" clone vineyard.

All the wine was barrel fermented with multiple Burgundian yeast strains and we encouraged simultaneous malolactic fermentation to minimize one dimensional butterscotch flavors and boost natural fruit, spice, texture and the vineyard's individual "terroir" characteristics. We use only tight grained French oak barrels from stave wood that is cured 3 years to reduce overt "oakiness" while enhancing bouquet, fruit, typicity and mouth feel.

The 2016 Chardonnay is simply a delicious combination of experienced grape growers, winemakers, and coopers keeping quality foremost in mind.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Chardonnay</i>
<i>Vineyard Sources:</i>	<i>49% Mission Ranch, Arroyo Seco</i> <i>46% Roger Rose, Arroyo Seco</i> <i>5% Highland, Santa Lucia Highlands</i>
<i>Appellation/AVA:</i>	<i>Monterey County</i>
<i>Harvest Date:</i>	<i>September 19 – 30, 2016</i>
<i>Sugar At Harvest:</i>	<i>25.2° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel fermented with multiple strains of Burgundian yeast.</i> <i>50% Malolactic fermentation.</i>
<i>Barrel Aging:</i>	<i>9 months sur lie in 15% new French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>5.8g/L; 3.42</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>2548 cases (750ml)</i>
<i>Release Date:</i>	<i>March 1, 2016</i>

#### TASTING NOTES:

Brilliant, pale green straw-gold color couple with perfumy mango, white peach, pineapple and citrus rind aromas that jump out of the glass. These same tropical characteristics are reflected in a rich, fruit driven flavor profile that finishes with refreshing acidity and hints of minerality and roasted grain. Cellar thru 2020 at 55° F.

#### FOOD COMPANIONS:

Pair with crab, scallops, salmon, halibut, sea bass and sole...grilled or in pastas. Roast fowl works too!