

2016 Sonoma County *Nancie Chardonnay*

The 2016 Nancie Chardonnay is our take on cool-climate, timeless Chardonnay. We love the way Nancie captures classic qualities of Chardonnay while exhibiting special qualities of each of the unusual sites we source from. The blend includes fruit from our estate, Obsidian Vineyard, yet the core of the wine is from the original Nancie site of Farina Vineyard in Bennett Valley and, on the opposite site of the county, fruit from the 45-year old vines of Lazy W Ranch in the Russian River. Together with the Obsidian Vineyard fruit and a small inclusion from Barbed Oak Vineyard, this blend is complex and elegant in a way we never cease to appreciate.

The assemblage of this wine changes every vintage, and begins in our minds during fermentation. There is no recipe; rather, we allow our palates to guide our decisions about malolactic fermentation, stirring the lees, or which barrel coopers to use as each piece of the puzzle comes into view. The result is a mix of lots that have received different treatments – partial malolactic fermentation, selective lees stirring, and a symphony of flavors and aromatics.

On the nose, the 2016 Nancie opens with fresh melon, lemon tart, and pie-crust. Secondary notes of baking-spices and fresh pastry contrast with fresh fruit. Nearly 11 months in barrel allow for mid-palate richness to integrate seamlessly with the freshness that we often attribute to Clone 4 Chardonnay from Farina and Lazy W Vineyard. The minerality that we cherish from this vintage and our white winemaking in general extends the finish and lifts the palate.

Cellar Notes:

Percentage New Oak

20%

Barrel Aging

11 months

Bottling Date

August 10, 2017

Composition

100% Chardonnay

Alcohol

14.1%

Production

599 cases

