2017 CHARDONNAY
CALIFORNIA

GROW
The 2017 harvest commenced in early August and due to cooler weather, continued slowly. Warm days with cool nights led to riper flavors at low sugar levels and an incredible brightness and fresh acidity in the fruit.

Our vineyard sources are planted to multiple clones of Chardonnay which provide us with layered blending options for complexity. In particular, the Dijon clones add lovely floral notes to the wine while the Rued clone displays juicy fruit with a spicy clove-like back note. Chardonnay often produces what we call 'hens and chicks' or 'peas and pumpkins' which are terms for a combination of very small as well as very large berries on the same bunch. Our Chardonnay clusters are small (about the size of a clenched fist) and the berries are tightly packed so the juice yield per cluster is rather small.

MAKE
The plush mouthfeel of Chardonnay makes it a pleasure to sip on its own or pair with lighter dishes. In crafting this wine we look to incorporate elegant oak aromas and flavors as well as a touch of creaminess to the palate. Monthly lees stirring builds mouthfeel and texture to add dimension and partial malolactic fermentation helps round out the palate and balance the creamy finish. Diverse fruit sources and the use of French Oak enhance the floral aromatics and give structure to the palate without contributing excessive weight.

TASTE
The color is pale straw with light yellow hues. The nose shows ripe pears with tropical notes of pineapple, typical of the Geyser Peak style. These are complemented by subtle nuances of toasted barrel, buttery malolactic and vanillin characters. The palate shows a bright and balanced mix of stone fruit, Crème Brulee, and toffee that round out a delicate finish. Fruity, floral, and delicately toasty, our Chardonnay is versatile in food pairings and appropriate for serving in all seasons. Pairs well with lemon and rosemary chicken, seared halibut, Fettuccine Alfredo, and softer cheeses like Brie or Camembert.

APPELLATION
California

VARIETAL COMPOSITION
95% Chardonnay
5% Gewurztraminer

ALCOHOL 13.5%
TA 6.2 g/L
pH 3.56
R.S. 5.0 g/L

2306 MAGNOLIA DRIVE • HEALDSBURG, CA 95448 • P 707.857.2500 • GEYSERPEAKWINERY.COM