

# CHAMISAL

## VINEYARDS

2016 CHARDONNAY • EDNA VALLEY

### THE VINEYARDS

Chamisal was the first vineyard planted in the Edna Valley in 1973 and now contains 80 acres planted to 5 varieties and 25 clonal selections. The nearby Pacific ocean creates a long temperate growing season for exceptional hang time, which combines with the calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavors.

### VINTAGE

The normal rainfall in 2016 really helped the vines by flushing the root zone a little bit, and as a result, we saw higher grape quality. Cool temperatures in August allowed us to bring in fruit at a steady pace without any major heat spikes. Additionally, the early pick of the Chardonnay kept the natural acidity moderately high, resulting in a beautiful Chardonnay.

### WINEMAKING

The fruit for this bottling was hand harvested at night and hand sorted before it was whole cluster pressed and fermented in French oak barrels, using native yeast. Batonnage and extended élevage techniques are employed to promote lees contact and pallet richness. This wine was aged in barrel for 13 months and underwent full malolactic fermentation to add texture, then it was racked to tank and aged on the lees for one month prior to bottling.

### CLONAL SELECTION

Comprised mostly of Clone 76 and Clone 96, this blend shows the wonderful terroir of Chamisal Vineyard and the Edna Valley rather than the character of an individual clone.



### TASTING NOTES

Our 2016 Chardonnay presents effusive aromas of ripe pear and lemon curd, with touches of fresh geranium. The palate is soft and inviting, teeming with layered flavors of toasted oak, toffee, and preserved Meyer lemon, with balanced acidity and French vanilla on the lengthy finish.

APPELLATION	EDNA VALLEY
VARIETAL	100% CHARDONNAY
CLONES	96, 76
OAK TREATMENT	13 MONTHS, 30% NEW FRENCH OAK
ALCOHOL	13.4%
CASES MADE	982
RELEASE DATE	MARCH 2018
SRP	\$35