



Grapes: *Chardonnay 100%*

Vineyards:

Plots totaling 11.25 acres in calcareous clay and Greywacke soils, on south-westerly facing slopes at about 400-450 meters (1,310-1,475 feet) of altitude. The vines, of an average age of 21-24 years, are planted at a density of 5000 per hectare (2,025 per acre) and trained in the Guyot Cordon method.

Vinification and Aging:

Grapes are soft-crushed and the must fermented for 15-25 days at 18-20° C (64-68°F) in small French oak barrels (about 30% new annually), in which malolactic fermentation occurs naturally during a year of maturing on the lees for approximately 12 months. The wine, of about 13.5% alcohol, is lightly fined and filtered prior to bottling.

Style and Maturity:

The wine shows bright straw yellow colors with golden highlights and ample aromas in scents that recall tropical fruits and grapefruit, mingling with hints of oatmeal, caramel, and nutmeg. Medium-bodied with richly complex flavors of fruit.

Chardonnay 2017