

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE



2017 CHARDONNAY

VINIFICATION

The 2017 harvest commenced in early August and due to cooler weather, continued slowly. These grapes were picked on September 1st, just before the temperature dramatically shifted and the 100+ degree weather that arrived over Labor Day. Warm days with cool nights led to riper flavors at low sugar levels and an incredible brightness and fresh acidity in the fruit.

Our vineyards are planted to a range of clones, from the famed perfumed Dijon clones, to the fleshy clone 17, to the tropical clone 4. Through small-lot fermentation, we enhance the distinction of each clone, then blend in proportions that bring the best of each to the resulting wine.

The grapes were harvested in the morning and whole cluster pressed. Following fermentation in French oak barrels, the wine was allowed to remain in contact with the yeast lees for the entire nine-month maturation period and stirred periodically in order to integrate the nutty deep flavors of the lees into the wine. Approximately half of the blend underwent malolactic fermentation.

TASTING NOTES

The color is a medium pale golden yellow with aromas of pear, fig, and tropical fruit showcasing the wine's fruit intensity. Stone fruit flavors are complemented by pretty notes of balanced oak. Undertones of butterscotch and vanilla provide complexity. The initial creaminess on the palate evolves into a crisp finish.

VARIETAL

90% Chardonnay
10% Gewürztraminer

APPELLATION

48% Alexander Valley
42% Dry Creek Valley
10% Mendocino County

DETAILS

Alcohol: 14.2%
Residual Sugar: 3.0 g/L
TA: 6.10 g/L
pH: 3.51