



2016 Chardonnay Bacigalupi Vineyard

ORIGIN: Long famous as one of the key growers for the Chardonnay that won the momentous 1976 Judgement of Paris Tasting, the Bacigalupi family are winegrowing icons in Russian River Valley. This Chardonnay comes from a property that neighbors our MacRostie Estate House on Westside Road—the acclaimed Bacigalupi Frost Ranch.

VINEYARD NOTES: At Bacigalupi Vineyard, the 2016 vintage provided a good set and excellent growing conditions for Chardonnay. Bacigalupi is quite unique, with a mix of younger vines, along with thick, gnarly trunked older vines that have been there for decades. The vineyard was propagated with heritage budwood selections, which provide a natural diversity of flavors from vine to vine. We harvested our Bacigalupi Chardonnay on August 26th, 2016.

WINEMAKING NOTES: In order to maximize quality, the harvested grapes went directly to press as whole clusters, and were gently pressed. This provides a distinct mouthfeel texture. After settling, the juice was racked into French oak barrels for fermentation. This wine spent its entire life in barrel, where it completed primary and secondary malolactic fermentations. It was aged on the lees for an extended amount of time—15 months—in 25% new French oak barrels, and 75% once-filled French oak barrels to complete the wine's élevage. In order to increase richness and body, it was occasionally stirred to suspend the lees and soften the texture. It was bottled on February 13th, 2018.

TASTING NOTES: This enticing Chardonnay has a brilliant pale-yellow color, with fresh pineapple and zesty lemon aromas that make it bright and lively. On the palate, a rich texture is enhanced by a lemon bar creaminess, with excellent natural acidity keeping everything crisp and focused. This is a perfect Chardonnay to enjoy with food, or for your sipping pleasure on a hot day.

This vintage produced 4 barrels, 108 (750 ml) cases

