



# MACROSTIE

## 2018 MacRostie Sonoma Coast Chardonnay



**ORIGIN:** The grapes for this Chardonnay came from several exceptional Sonoma Coast vineyards. Sangiacomo and Hi Vista vineyards are located in the Carneros region. We also work with some amazing Russian River Valley properties, including vineyards owned by the renowned Dutton and Martinelli families. Another key vineyard in this wine is Steve MacRostie's own Wildcat Mountain Vineyard, which is situated high up in the volcanic hills of the Petaluma Gap region. Selected for their cool climates and unique growing conditions, these vineyards lend distinct and complex characteristics to our Sonoma Coast Chardonnay.

**VINEYARD NOTES:** Because the 2018 growing season was one of naturally high yields, we worked closely with our grower partners to thin the fruit and to bring each vineyard into ideal balance. The clusters ripened slowly, and in general, 2018 was a late harvest. Each vineyard was picked on a different day based on its flavors and development. All the grapes for our Sonoma Coast Chardonnay were harvested by hand between September 12<sup>th</sup> and October 17<sup>th</sup> of 2018.

**WINEMAKING NOTES:** To preserve the bright and delicate character of the fruit, all of the grapes went direct to press as whole clusters and were then gently pressed. After settling, 84% of the juice was racked into French oak barrels for fermentation, 18% of which were new. To provide a very fresh and focused element to the final blend, 16% of the juice stayed in stainless steel tanks for a cool fermentation and never went to barrel.

The wine lots were aged on the lees for six months, both in tank and in barrel, with occasional stirring to increase richness and body. Only a partial secondary fermentation was completed, again to achieve a balance of rich mouthfeel and crisp acid. The final blend was assembled in May of 2019, just prior to bottling, which occurred between May 23rd and June 7th, 2019.

**TASTING NOTES:** This lush and alluring Chardonnay begins with penetrating aromas of pineapple, mango and guava. On the palate, the energetic tropical fruit elements lead to lively citrus-lime layers, as well as French oak-inspired hints of toast and fresh-churned butter. With lovely underlying acidity, the finish is sleek and refreshing, drawing the flavors to a long, vibrant close.

This vintage produced 27,671 (750 ml) cases, 1,311 375ml Cases, 890 kegs  
Alcohol: 14.5%