



MACROSTIE

2017 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: The 2017 growing season started off as a wet one. Record rainfall through April invigorated the vines and bolstered canopies. Moderate-to-warm temperatures followed, allowing the vines to bloom and mature fruit in a balanced and tempered way. We did apply more leafing in our canopy management to counter the invigorating effects of the rain. All of our Chardonnay was picked prior to the devastating wine country fires in early October, so that had no influence. All the grapes for our Sonoma Coast Chardonnay were harvested by hand during September and October of 2017.

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, 85% of the juice was racked into French oak barrels for fermentation, 20% of which were new. To provide a very fresh and focused element to the final blend, 15% 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. The final blend was assembled in May, 2018, just before bottling, which took place in June of 2018.

TASTING NOTES: The wine begins with a penetrating, fragrant nose of pineapple, mango and guava. On the palate, the energetic tropical fruit elements lead to lively citrus-lime layers, as well as hints of toast and butter from aging in French oak. The finish is clean, refreshing and quickly invites another taste!

This vintage produced about 19,095 (750 ml) cases.
Alcohol: 14.5%