



PROPRIETORS' RESERVE CHARDONNAY, RUTHERFORD

Technical Info

Appellation: Rutherford

Varietal: 100% Chardonnay

Production: 753 cases

Alcohol: 14.3%

Barrel Program: 18 months in barrel

2018 Tasting Notes

This rich and powerful Chardonnay opens with a bouquet of white flowers, orange blossom, macadamia nut, ripe lemon, and clove. The silky and concentrated palate is brimming with flavors lemon, tangerine, clove, vanilla, butterscotch, and liquid flowers. Everything is held together with fresh acidity that crescendos on the persistent finish.

Winemaking Notes

These grapes were hand-harvested from their Rutherford vines, and whole cluster pressed before barrel aging in 100% new Russian oak for 18 months. The wine is sur lie aged, and goes through 100% malolactic fermentation prior to bottling, giving the wine its beautiful creamy palate and viscosity.

2018 Vintage Notes

The 2017 rains ended the drought and in 2018 vines flourished. It was an above average crop year, and despite that quality was exceptional across the board. The wines are powerful and graceful at the same time, are showing beautifully out of the gate, and should age well.

Suggested Retail Price: \$40

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