



2018 CHARDONNAY

North Coast

VINTAGE NOTES

Most of the west coast experienced very high crop yields in 2018 and Sonoma County was no exception. After several years of average or below average crops the vines were ready to set some fruit. The abundance of late spring rains created lots of vine vigor and canopy to support the larger crop. Cluster counts were normal but, as the season progressed, the berries just kept sizing up. Yields for many varieties were 30% above average.

TASTING NOTES

The 2018 Riley's Rows Chardonnay North Coast offers an expressive nose of honeysuckle and lemon blossom. On the palate the wine is supple with a round, silky texture and balanced acidity. The fruit profile has notes of apricot, ripe Meyer lemon, and pear.

My goal with this wine was to make a well balanced Chardonnay that reflects what I like in Chardonnay. I like the texture and richness I get from barrel fermenting but I don't like too much obvious new oak. In this vintage I was able to express this by employing a high percentage of used barrels in my ferments. This wine offers a fresh, clean style of Chardonnay that is delightful to drink...with or without a meal!

SPECS + TECH NOTES

Harvest: September 5-10th, 2018

Appellation: North Coast

Alcohol: 13.7%

pH: 3.32

TA: 7.07 g/l

Fermentation: French Oak barrels Cases

Produced: 217

