



## 2016 CHARDONNAY

*North Coast*

### VINTAGE REFLECTION

In 2016 we saw a second year of relatively low crop yields. Once again poor fruit set was the culprit. Yields were below average but meaningfully higher than the extremely parsimonious 2015 vintage. 2016 was also a cooler growing year than 2015 so the wines in 2016 are less lush and rich and more focused. In general, the cooler growing season meant grapes tended to ripen at lower Brix levels and lower pHs than they did in 2015.

The 2016 Riley's Rows Chardonnay North Coast reflects the balance and focus of the 2016 vintage.

We barrel ferment all our Chardonnay, which helps create the beautiful texture in our wines. In 2016, Riley's Rows Chardonnay North Coast, totaled only 9 barrels, 6 of which were new medium toast Remond barrels. The wine was in barrel for 14 months and then in tank for 4 months. This is a wine that displays nice ripeness and fruit character with a balanced barrel influence.

### TASTING NOTES

The 2016 Riley's Rows Chardonnay North Coast displays a nose of both citrus blossom and peach blossom. On the front of palate Bartlett Pear and ripe citrus are present. The mid-palate is dominated by fresh apricot.

### SPECS

HARVEST: August 25-September 2, 2016

APPELLATION: North Coast

ALCOHOL: 15.0%

PH: 3.41

TA: 6.26

FERMENTATION: 100% French oak barrel

CASES PRODUCED: 215

