



2018 CHARDONNAY

"Baby Platt"

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. Platt, however, always has modest yields and In 2018 cropped at 3 tons per acre, which, is where the vineyard is in perfect balance. The Platt vineyard has very tight spacing (6x4) with 1800 vines per acre so that means that each vine had just 3.3 pounds of fruit.

TASTING NOTES

The first impression of the wine is visual and this wine has a light straw color and beautiful clarity. On the nose there are very pretty notes of Honeysuckle and Citrus Blossom. The palate has ripe Meyer Lemon and Tangerine notes. The fruit notes from a coastal site like Platt are always dominated by citrus. The wine has great acidity and a lovely round texture. It is a truly delightful glass of Chardonnay.

SPECS + TECH NOTES

HARVEST: Fall 2018

APPELLATION: Sonoma Coast

ALCOHOL: 14.5%

PH: 3.3

TA: 6.62 g/l

FERMENTATION: 80% concrete egg + 20% neutral French oak barrels

CASES PRODUCED: 44

