

# JEFF GORDON CELLARS



## 2016 CARNEROS CHARDONNAY

### TASTING NOTES

This supple and expressive chardonnay showcases this varietal's incredible fruit character with bright aromas and flavors on a vivid palate. The primary aromas are rich yet airy, with scents of citrus, ripe pear, caramel and a hint of light oak. It has a silky and creamy texture on the palate with flavors of poached pear, white flowers and orchard fruit. This balanced, elegant wine pairs with a wide range of moderately rich foods, such as smoked salmon or butternut squash ravioli.

### WINEMAKING NOTES

The 2016 growing season was an excellent one, with a gentle return to normal after a five year drought. A relatively even growing season occurred as the winter rains helped to alleviate the dry conditions, creating small berry clusters lending more concentration with flavorful fruit and bright aromatics. The temperate season allowed the grapes to ripen at a steady pace, which made for balanced wines with a bit more intensity than the drought years.

The grapes were harvested on September 8, 2016 and picked at 24.3 brix in the early hours and trucked into the winery where they were gently pressed. After settling the juice, it was inoculated and fermented in barrel until dry. The wine went through 40% malo-lactic fermentation to enhance the rich and supple texture. The chardonnay was left on its settlings and stirred every two weeks to help give a creamy mouth feel. Released for enjoyment in early 2018, this wine will develop nicely for the next 4-6 years.

### VINEYARDS

Leveroni Vineyards, just south of the town of Sonoma. The grapes come from an old block of Wente clone vines planted in the early 1970's.

### SPECIFICATIONS

Production: 199 cases

Alcohol: 14.5%

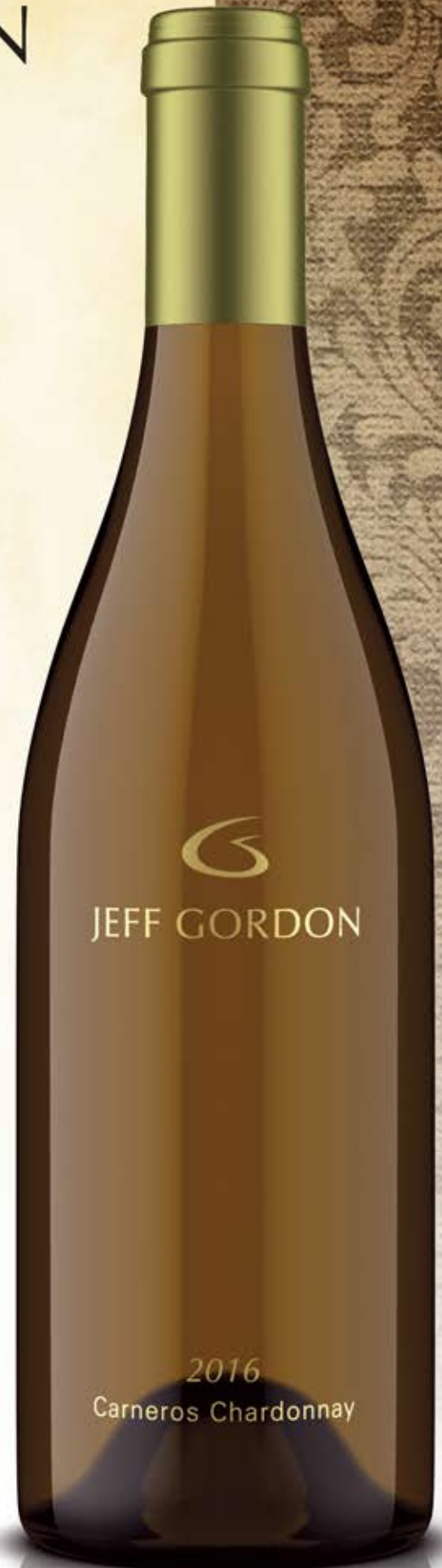
Total Acidity: .63

Ph: 3.64

Barrel Aging: 10 months

Barrel Types: 30% new Damy French Oak,

70% 2-3 year Damy French Oak



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