



The CALLING

Sonoma Coast
CHARDONNAY

2016

BACKGROUND

Encompassing about 2,000 vineyard acres, the Sonoma Coast AVA stretches from the northern coastline of Sonoma County to the west, encompassing the Russian River Valley and Los Carneros among other sub-regions. Much of the region sees strong maritime influence. The chardonnay grapes benefit from cooling coastal fog that enhances acidity while warmer locations contribute ripe tropical fruit notes.

APPELLATION

Sonoma Coast AVA, Sonoma County

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING

Grapes were hand-sorted and 100% whole cluster pressed then fermented for 30 days, 50% in stainless steel and 50% French oak. The wine saw full malolactic fermentation then sur lie for 7 months in a combination of French oak barriques and stainless steel.

VINTAGE NOTES

The 2016 harvest was similar to 2015, although yields are slightly higher. Smaller than normal cluster and berries means more intense fruit flavors, and the cool, foggy late summer slowed the ripening and helped ensure full flavor development. Overall 2016 was a very high-quality vintage in Sonoma Coast.

OAK AGING

15% New French oak and 85% stainless steel

TIME IN OAK

7 months

TASTING NOTES

Clean and fresh on the nose with notes of Meyer lemon and Asian pear. Crisp acidity on the palate is balanced with bright fruit notes of pear, Gravenstein apple and citrus and a refreshing, elegant finish.

TECHNICAL DATA

pH 3.59 TA 6.0 g/L RS <1.0 g/L Alc. 14.2%

WINEMAKER

Dan Goldfield

FOUNDERS

Peter Deutsch and Jim Nantz