



The CALLING

Sonoma Coast
CHARDONNAY

2017

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. The wine saw two-thirds malolactic fermentation, then was aged sur lie for 8 months in a combination of new and neutral French oak.

VINTAGE NOTES

Early 2017 was defined by record setting rainfall after five years of drought. The abundance of rain pushed the start of the growing season later. During late spring and summer a series of unusual heat spikes accelerated canopy and shoot growth, leaving clusters with smaller berries and lighter weights than normal, all of which was good for the fruit. Though initially it looked like it could potentially be a larger crop and later harvest, 2017 ultimately produced closer to average yields with similar harvest dates as previous years with overall exceptional quality. All fruit was picked before the Sonoma fires began on October 8th.

OAK AGING

100% French oak, 15% new

TIME IN OAK

8 months

TASTING NOTES

A vibrant nose with enticing aromas of white peach, white roses and honeysuckle. The crisp acidity on the palate is balanced by bright fruit notes of Gravenstein apple, pear and stone fruit that linger with a refreshing, elegant finish.

TECHNICAL DATA

pH 3.25 TA 6.8 g/L RS <1.0 g/L Alc. 14.0%

WINEMAKER

Dan Goldfield & James MacPhail

FOUNDERS

Peter Deutsch and Jim Nantz