

JCB
by Jean-Charles Boisset

2016 **N°33**

Chardonnay

Rhythmic • Dashing • Ethereal

Grape Variety: 100% Chardonnay

Region: Russian River Valley

Winemaking Notes:

Aged in 100% French oak

40% new oak

aged for 18 months

100% Malolactic Fermentation

Bottled Unfiltered



Tasting Notes: The 2016 growing season was near perfect growing season with a mild winter and spring that led to steady mild summer months, followed by warm days at the end of the season for the perfect ripeness. The JCB N° 33 presents as a straw yellow color in the glass, with notes of citrus blossom, anise, lemon and orange on the nose. On the palate, you are dazzled with notes of apple pie, sweet fruit, cream and a touch of French vanilla. The bright, spreading mouthfeel leads to a long, smooth finish.

What The Number 33 Signifies: The N° 33 has always been a significant number for Jean Charles Boisset. To him, it is the number that symbolizes the pinnacle of one's achievements or the zenith of what something could be. With the creation of this wine, Jean Charles celebrated the ultimate California Chardonnay; it represents the ultimate style of what all Chardonnay aspires to be!

Our N° 33 Russian River Valley Chardonnay opens with aromas of cream and lemon that are accented by just a touch of minerality. This is a well structured, balanced Chardonnay with an intense, long finish. A truly **RHYTHMIC, DASHING** and **ETHEREAL** wine.