



DE LOACH
VINEYARDS

The Russian River Valley Original



APPELLATION:
Central Coast

ALCOHOL:
13.5% by volume

pH:
3.49

TITRATABLE ACIDITY:
5.4 g/L

2017 CENTRAL COAST CHARDONNAY

IN THE VINEYARD

At DeLoach Vineyards we strive to produce distinctive wines that spotlight unique *terroirs* in a socially and environmentally responsible way, practice sustainable viticulture and utilize minimally intrusive winemaking techniques. The grapes for our 2017 Chardonnay were carefully chosen from cool, fog-influenced vineyards sustainably farmed throughout the Central Coast AVA.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2017 Central Coast Chardonnay were selectively harvested at night before undergoing a cold fermentation for 18 days and being aged on lees in 100% stainless steel. The lees were stirred weekly to provide a nice creaminess to the mid-palate and to perfectly accentuate the wine's naturally bright acidity.

TASTING NOTES

Our 2017 Central Coast Chardonnay features a bright straw color and enticing aromas of bright fruit notes of citrus and white peach. Brilliant flavors of lemon candy, honeysuckle, and a touch of vanilla create a wonderfully crisp acidity and balanced palate. This full-bodied Chardonnay has a soft, creamy texture and lingering finish.

Jean Charles Boisset

JEAN-CHARLES BOISSET
Proprietor

Brian Maloney

BRIAN MALONEY
Winemaker