

CARNEROS

2017 CHARDONNAY CARNEROS

The self-proclaimed Count, and our founder, Agoston Haraszthy, understood that great wine comes not only from great grapes, but also from great places. In the 1860's Buena Vista covered more than 6,000 acres reaching from the southernmost part of Sonoma Valley into Napa County.

Both regions offer a unique terroir — the magical combination of all the attributes required to create outstanding wines of a particular site — from the soil, to the climate, to the site's exposure to the sun, to the vine itself.



WINEMAKER'S NOTES Due to the geological diversity of vineyards within the Carneros appellation, grapes were hand harvested based upon optimum ripeness and flavor maturity from sites including Herman, Thornton Ranch and Southern Sonoma. The grapes were whole cluster pressed, 100% barrel fermented and completed secondary fermentation. The wine was aged in 30% new French oak for 14 months.

Tropical aromas spring from the glass with a note of lemon custard pie. Mango and pineapple flavors are layered with baked peaches and creamy vanilla that spreads across the palate. This Chardonnay has bright acidity, a good richness and a long finish.

Alcohol: 14.5% pH: 3.42 Total Acidity: 6.4

Aging: 14 months in 30% new French oak