

PRIVATE RESERVE CHARDONNAY 2017

The Private Reserve wines are the ultimate wines within the portfolio. They are limited in production, sourced from the finest vineyards in Sonoma County and from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

The Private Reserve Chardonnay was primarily sourced from the Falcon Ranch Vineyard with the balance from Lorenzo and Hawk Hill vineyards.



The grapes were hand-picked between September 9 and September 22 and were sorted, whole-cluster pressed and barrel fermented with 100% malolactic fermentation before being aged in separate lots for 15 months in 15% new French oak.

Our 2017 Private Reserve Chardonnay opens with a bouquet of baked fruits, lemon zest and a hint of nutmeg. Bright flavors of orange marmalade, peach and toasted almond grace the palate. Ginger spice and vanilla are accentuated with white pepper in this beautifully textured wine. The finish is long and creamy with balanced acidity.

Alcohol: 14.5% pH: 3.32 Total Acidity: 5.9 g/L

Aging: 15 months in French oak barrels; 15% new oak