

PRIVATE RESERVE CHARDONNAY 2018

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 26 and October 10 and were sorted, whole-cluster pressed and barrel fermented with 100% malolactic fermentation before being aged in separate lots for 17 months in 25% new French oak.

Our 2018 Private Reserve Chardonnay opens with a bouquet of baked apples, citrus and buttercream. Bright flavors of pear, key lime and toasted almond grace the palate. Tropical fruit and honey are accentuated with white pepper in this beautifully textured wine. The finish is long and creamy with balanced acidity.

Alcohol: 15% pH: 3.31 Total Acidity: 6.8 g/L

Aging: 17 months in French oak barrels; 25% new oak