

G

cellars

Graton

2017 CALIFORNIA

chardonnay

VINTAGE

2017 started off similar to the previous year with an abundance of rainfall followed by balmy spring allowing for a gradual start to the season. As the season progressed, vines were fortunate to not have any frost damage and the temperatures rose leading to a great harvest. Cool mornings and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit with balanced acidity levels.

WINEMAKING

We source our Chardonnay grapes from several cool climate growing regions including the Russian River Valley and Mendocino County. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Muscat and Gewürztraminer to lift the wine's floral notes.

WINERY NOTES

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spices. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

FOOD PAIRING

Graton Cellars Chardonnay is a wonderful aperitif as well as a delicious complement to chicken fajitas, seared scallops and Gruyere cheese.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	98% Chardonnay, 2% Chenin Blanc
Total Acid:	.55 g/100ml
pH:	3.39
Alcohol:	13.5%

