

Skills



# CHARDONNAY, 2017

## VINEYARDS / CONDITIONS

100% estate grapes from specific blocks of Chandon's cool-climate Carneros vineyard. 2017 was rainy early on, but a mild and consistent summer led to good ripeness and fresh acidity. Fortunately, all of Chandon's grapes were picked prior to the catastrophic wildfires in October.

## VINIFICATION

Pressed and transferred to 100% new French oak for fermentation, then racked to 1/3 new French oak for 17 months of ageing. 100% malolactic fermentation.

## TASTING NOTES

Invitingly aromatic, with notes of yellow apples, pear, and vanilla on the nose. Full bodied and soft on the palate, with lemon, toast, and pineapple leading to a soft, balanced finish.

## FOOD PAIRING

Versatile on the table, try Chardonnay with rosemary roasted chicken, summer ratatouille, or baked butternut squash stuffed with wild rice.

## "DID YOU KNOW?"

The 2017 Carneros Chardonnay happens to be entirely composed of one single block of our Carneros estate vineyard: 136A.



## BLEND

100% Chardonnay

2017 Vintage

## APPELLATION

Carneros

## HARVEST DATE

September 1, 2017

Harvested at night

## ALCOHOL

14%

## BARREL AGING TIME

15 months

1/3 new French oak