



FINtage 408

2016 FINTAGE 408 CHARDONNAY

The FINtage 408 Chardonnay was created to take a new approach on what has been known as a California Style of Chardonnay for many years. The traditional style of Chardonnay made popular in the late 70's and early 80's in California, was full bodied, heavily oaked and had a high presence of buttery characteristics. While this is a beautiful and well represented style throughout the wine industry, we wanted to appeal to a wider range of consumers out there. We took this same approach creating this wine, but took it back about 20 notches. While we still used premium new French Oak to age this wine, we backed off on the percentage of new and utilized the neutral oak to provide the same structure without the oak impact. The wine also went through malolactic fermentation to ensure a slight hint of butter, without being too over the top on buttery notes. An approachable style of Chardonnay that appeals to those who enjoy an oaky Chardonnay, but also stands out with its structure and balance to please those who prefer a less oaky style.

HARVEST NOTES

The 2016 growing season was a welcome relief for wine producers, as 2015 was one of the most difficult and lowest yield vintages to date. In the final year of a long drought, 2016 brought on an early bud break giving rise to a quick and fast start to the season. A prolonged spring with mild temperatures allowed for vines to adjust to the lack of water in the soil profile. The vines then quickly shot up with vigor as the warm summer months came. The summer was seasonably above average giving us much tougher skins on the grapes and a condensed/smaller fruit size upon full veraison. The above average temperatures carried through to the fall and lasted through harvest giving us even ripening and above average quality grapes. 2016 was truly one of the best growing seasons in decades and gave us some of the highest quality grapes we have ever seen on our estate.

WINEMAKING NOTES

The FINtage 408 Chardonnay is whole cluster pressed to tank where it undergoes a 48 hour cold settle at 45 degrees F. Post settling it is racked to Stainless Steel tank where it is inoculated and fermentation begins. The wine is then transferred to French Oak where it is aged on 30% New and 70% Neutral for 16 months. Post aging the wine is blended together where the bright fruit and citrus aromas come together with subtle hints of vanilla and sweet oak to give balance and life to this elegant Chardonnay.

TASTING NOTES

Color: Pale to light straw
Aroma: Key Lime, honeydew lemon, vanilla and sweet oak
Flavor: Butter cream, golden delicious apples and sweet oak
Structure: Medium Acid, soft tannins and long soft finish
Pairing: Cobb salad, butter poached halibut and braised chicken

TECHNICAL INFORMATION

Blend: 100% Chardonnay
Aged: 16 months on 30% New French Oak – 70% Neutral French Oak
Harvest Date: 9/2 – 9/15
Average Brix at Harvest: 23.5
pH: 3.58
TA: 0.67
Bottling Date: July 2018
Alcohol: 13.5%

