



HAYES

VALLEY

2017 HAYES VALLEY CHARDONNAY

The Hayes Valley Chardonnay was created to find a happy balance between what used to be known as "California Style" Chardonnay and what is currently the trend in California Chardonnays. Once upon a time Chardonnays throughout California were heavily oaked, with full malolactic fermentation and a touch of sweetness. Now it seems that every bottle you open is unoaked and more resembles a Sauvignon Blanc. The Hayes Valley Chardonnay uses just 20% oak influence and hits the middle ground of the two leaving you with just a kiss of oak.

HARVEST NOTES

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

WINEMAKING NOTES

The Hayes Valley 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. 20% of the wine is then transferred to French Oak and the remainder is fermented in Stainless Steel tanks. 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: Medium Straw, Golden

Aroma: Creamsicle, Vanilla, Honey

Flavor: Lemon Merengue, Sweet Oak, Crisp Gala Apples

Structure: Soft Tannins, Moderate Acidity, Long Finish

Pairing: Chicken Caesar Salad, Beer Battered Fish and Chips

TECHNICAL INFORMATION

Blend: 100% Chardonnay

Aged: 6 months on 20% New French Oak, 80% Stainless Steel Tanks

Harvest date: 9/2 – 9/15

Average Brix at Harvest: 23.5

PH: 3.61

TA: 0.72

Bottling Date: 3/15/18

Alcohol: 13.5%

RS: 0.10g/L



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