



2016 HAYES 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

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 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: 9/5 - 9/22

Average Brix at Harvest: - 23.5

PH: 3.66

TA: 0.70

Bottling Date: 4/20/17

Alcohol %: 13.5%

