



RADIO-COTEAU

Savoy

ANDERSON VALLEY CHARDONNAY

*Organically Grown
Native Fermentations
Unfined and Unfiltered*

“The 2015 Chardonnay Savoy is powerful and quite phenolic, to the point it almost feels like a red wine structurally. Yellow orchard fruit, wild flowers and crushed rocks are some of the signatures. Above all else, though, the 2015 is a wine of real power and phenolic intensity. I would give it at least 6-12 more months in bottle.” - Antonio Galloni, Vinous Media

94 points

Burgundy has proven that quality Chardonnay and Pinot Noir can be grown in the same soil, Corton hill being the classic example. Wines from this special place inspired our decision to make Chardonnay from the Savoy Vineyard, whose soil and climate are also ideal for both Burgundian varietals. The 2014 vintage of Savoy Chardonnay marks a decade of working with these noble grapes. Comprised of 70% Wente and 30% Prosser, we continue to be impressed with the site expression, an extension of the interplay between these two clones.

The 2015 Savoy Chardonnay continuously develops with time in glass. The nose asserts itself as aromas come tumbling out of the glass once this straw-yellow Chardonnay is swirled. Upon entry the nose is first met with ripe yellow pear and fresh apricot. Candied lemon rind and a fresh pineapple tropical tone provide a sweeter perception. This sweetness is illusory though as sipped, and candied lemon rind gives way to the meyer lemon lifting acidity. Fruit yields to flowers as the palate and nose find their way to honeysuckle. An understated crème fraiche adds slight roundness to the texture of the wine, while toasted almond and sweet baking spices lend further depth and complexity to this Anderson Valley Chardonnay.

