



CRESCERE

Proprietary Chardonnay 2017

Tasting Note:

Aromatics of sweet cream, golden apple, white flowers, and a touch of wet stone. The palate is powerful, balanced, and expansive, with notes of pear and almond tart, nutmeg, bright honeydew melon, gunflint, and lime. This finish is focused, but generous, driven by lively acidity.

Vineyards:

Pratt Irwin Lane: Located just East of Sebastapol, Soil: Goldridge fine sandy loam

Quail Hill: Located North of Sebastapol in the Russian River Valley, Soil: Goldridge fine sandy loam

Susanna's: Located North of Sebastapol, Soil: Goldridge fine sandy loam

Technical Information:

100% Chardonnay, clones 69, Old Wente
Harvested and sorted by hand 6, 7, 13 September
100% whole cluster pressed on a gentle
"Champagne" cycle, cold settled for 48 hours
100% Barrel fermented in French oak using native yeast
Elevage in French oak, 30% new, though final barrel selection were all 2nd and 3rd use.
After native ML completed, aged on lees with battonage for 16 months
Bottled February 2019 with light filter.

Alc. 14.5%

pH: 3.44

TA: 6.81

4 Barrel selection: 1 barrels from Pratt Irwin Lane, 2 barrels from Quail Hill, 1 Barrel from Susanna's

85 Cases produced

