



CRESCERE

Platt Vineyard Chardonnay 2019



Notes:

Platt is considered by many to be the greatest Chardonnay site in California and produces fruit that can be put up against great white Burgundy. This vintage of this wine express more boldly than previous years without losing its trademark freshness and raciness. Notes of nectarine, pear and melon are mixed with thai basil, acacia, lanolin and wet stones that rise from the glass upon first inhaling it. On the palate, we find more citrus with orange and lemon underlined by hazelnut, fresh button mushrooms and basil. The longer the wine is open the more the fruit moves to the back and the wine becomes more savory. Finish is shale and toasted nuts.

Soil: Fine sandy loam

Technical Information:

100% Chardonnay, 100% Old Wente clone
Harvested and sorted by hand, October 5th
100% whole cluster pressed on gentle
"Champagne" cycle, cold settled in tank for 48
hours
Pumped 85% into concrete egg fermenter and
15% into one French puncheon for fermentation
and elegeage
Primary and secondary fermentations used native
yeast
Unfiltered
Bottled January 30, 2021

Alc. 14.1%

pH: 3.22

TA: 7.3

92 Cases produced

Proposed Pairings

At Crescere, we understand that pairing is more art than science and that everyone's palate and preferences differ, but please consider the following a jumping off point.

Food pairing: Citrus Risotto Milanese

Our 2019 Platt Chardonnay had a bit more heft along with its usual freshness and acidity so we wanted to make something to match up to those flavors and were immediately drawn to risotto but also wanted to highlight the citrus notes in the wine. Most people may not think that citrus is something you can use in a risotto but, if handled correctly, it can truly be a stunner. With the use of saffron, citrus peels and just a touch of pancetta you find a perfect marriage for both the flavors and weight of the Platt Chardonnay.

Music Pairings: Something that bowls you over

Future Nostalgia: Dua Lipa

Full Moon Fever: Tom Petty and the Heartbreakers

Daydream Nation: Sonic Youth

Book Pairing: Books that feel just outside the realm of reality

Cloud Cuckoo Land: Anthony Doerr

The Time Traveler's Wife: Audrey Niffenegger

If We Were Villains: M. L. Rio

Citrus Risotto Milanese

INGREDIENTS

- 6 cups chicken stock
- Zest and ¼ cup juice from 1 orange
- Zest and ¼ cup juice from 1 lemon
- 1 teaspoon saffron threads
- 2 tbsp olive oil
- ½ lb pancetta, cut into small pieces
- 1 small yellow onion
- 2 cloves garlic
- 1.5 cups arborio rice
- 1 teaspoon ground fennel seeds
- 3 tablespoons of butter
- 1 cup white wine
- 1 cup freshly grated Parmesean

Yield: 4 servings

Time: ~35 minutes active time,

10 minutes of prep

45 minutes total

PREPARATION

1. Heat stock, citrus zests and saffron threads over medium heat and keep warm over low heat.
2. Grind fennel seeds with a mortar and pestle into as fine a powder as you can.
3. Heat olive oil over medium then add in pancetta. Using slotted spoon, cook for 6-8 minutes until fat starts to render and pancetta crisps. Remove pancetta to bowl on the side and leave fat behind in the pan.
4. Add the onion and cook for 3-4 minutes until fragrant and beginning to soften. Add in garlic and cook for the last 30 seconds until fragrant.
5. Add rice, ground fennel, salt and pepper. Coat in the oils and cook until rice is toasted (about 2-3 minutes)
6. Add the wine and cook til it's absorbed (3-4 minutes).
7. Start adding your infused stock mixture (strain out the zest and saffron) 1 cup at a time. Stir constantly to help release the starches. When the liquid is almost completely absorbed, add in another cup. Repeat until you finish off all your stock.
8. Stir in the butter and the citrus juices, then add the parmesan.
9. Plate and top with the crispy pancetta and enjoy immediately!