
Vineyard:	100% Bien Nacido Vineyards, Clone 17/Robert Young
Harvest:	Harvested by hand on September 9, 2017
Fermentation:	Whole cluster pressed, juice chilled and settled overnight, Clarified juice racked to barrels, and inoculated for fermentation
Oak:	100% barrel fermented and 100% malolactic fermentation, 20% new French oak
Alcohol:	13.6%
pH:	3.36
Titrateable Acidity:	5.92 g/L T.A.
Bottling:	118 cases produced, Filtered and bottled on August 2, 2018
Suggested Retail:	\$42

Bien Nacido Vineyards is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Bien Nacido went into the ground in 1973, and through time the site has proven to be a wonderful place to grow Chardonnay. The climate during the growing season is cool and dry, with daytime temperatures reaching 76 - 80 °F and nighttime temperatures dropping to 55 °F. Almost all of the rainfall, albeit scant, takes place in the winter. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west where regular summer-time afternoon cool breezes from the ocean are borne. Of note, geographically, the vineyard is located at 34 degrees latitude and receives a lot of bright Southern California sunlight.

The 2017 vintage was marked by an abundant amount of rainfall during the 2016/2017 winter at 35 inches. The growing season was relatively cool. There were several days of warmish weather in May and June, but only into the 80s. We had a small rain event in early August, which measured a tenth of an inch. Of note, there was a heat wave lasting three days, September 1 – 3, peaking on September 2 at 114 degrees.

Classic Burgundian winemaking methods were used in making this wine, grapes with high acidity, barrel fermented, full malo-lactic fermentation, and sur lie aging for 10 months.



Brilliant pale straw color. A very attractive nose, inviting and intriguing, notes of citrus, pear and mango fruit integrated with brown baking spices from the French oak barrels. Creamy, rich texture with vanilla, nutmeg and mango flavors, elegant finish.
