

# CHAMISAL

## VINEYARDS

### 2016 CHARDONNAY • CHAMISE

#### THE VINEYARDS

Sourced from two specific blocks on our Estate Vineyard that are both planted to Tierra sandy loam, a free draining, devigorating soil that produces a small crop of intensely flavored fruit.

#### VINTAGE

A wet winter following multiple years of drought gave the root zone a good flush and the vines had a strong season of growth. Moderate temperatures persisted throughout summer and into fall, allowing us to pick at our own pace while the wines retained great acidity.

#### WINEMAKING

Hand harvested at night then whole-cluster pressed with the juice going straight to barrel without settling. Fermented with native yeast and minimal intervention. Aged for 14 months in 50% new French oak.

#### SOIL TYPE

Tierra Sandy Loam - A sandy loam with significant amounts of calcareous shale.



#### TASTING NOTES

Classically varietal. Intensely aromatic. Baked granny smith apple, citrus crème brulee. Opulent oak toast notes. Defined acidity, hints of vanilla and butterscotch. Focused and lengthy.

APPELLATION	EDNA VALLEY
VARIETAL	100% CHARDONNAY
OAK TREATMENT	16 MONTHS, 50% NEW FRENCH OAK
ALCOHOL	13.8%
CASES MADE	300
RELEASE DATE	MARCH 2019
SRP	\$75