

PINE RIDGE

VINEYARDS

2018 CARNEROS COLLINES CHARDONNAY



THE NAME COLLINES MEANS “HILLS” IN FRENCH AND DESCRIBES THE CARNEROS LANDSCAPE SURROUNDING OUR ESTATE VINEYARD IN THE SOUTHERNMOST PART OF NAPA VALLEY. DEEP, HEAVY CLAY-LOAM SOILS FOUND IN THIS VINEYARD STRESS THE VINES, RESULTING IN SMALL BERRIES WITH CONCENTRATED, INTENSE FLAVOR. THESE SOILS, COMBINED WITH MARINE INFLUENCES FROM THE SAN PABLO BAY AND PACIFIC OCEAN, GIVE CARNEROS CHARDONNAYS THEIR UNIQUE CHARACTERISTICS.

VINTAGE

The 2018 growing season started with a cool spring with significantly higher than average frost hours (a measurement of hours below 36°F), which led to a late bud break. The growing season was also unique in terms of GDD (growing degree days), with 14% fewer on average than 2017. The cooler mild conditions and lack of extreme heat spikes combined to create an extended growing season and measured pace to harvest.

VITICULTURE & WINEMAKING

Our Collines Vineyard benefits from cool, foggy mornings and afternoon breezes from nearby San Pablo Bay. These conditions are ideal for growing Chardonnay and contribute to a slow and even rate of fruit maturity, leading to optimal balance of sugar and acid. This 38-acre vineyard features a number of Dijon clones, including 76, 95, 96, and 548, which tend to yield high acidity.

The fruit for our 2018 vintage was harvested in mid-September. The grapes were hand-picked at night, carefully sorted in the vineyard, then brought to the cellar and destemmed. The grapes were allowed to ferment with wild yeasts, which added layers of complexity. The wine was aged in French oak for 12 months, using 60 percent new French oak barrels.

ANALYSIS

VARIETALS	pH	ALCOHOL
100% Chardonnay	3.68	13.7%
	TA	
	4.8 gm/100ml	

TASTING NOTES

Tension between richness and acidity. Tropical pineapple and bright Granny Smith apple aromas give lift to pear, white nectarine, and toast. The palate follows with lemon curd, apricot, and hints of apple pie. This wine is round, silky, and viscous, showing good weight with zesty acidity that carries freshness and provides added dimension. Enjoyably broad and expansive on the palate with a long, rounded finish.

