

PINE RIDGE

VINEYARDS

2017 CARNEROS COLLINES VINEYARD 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.



VINEYARDS 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 is planted with devigorating rootstock and features a number of Dijon clones, including 76, 95, 96, and 548, which tend to yield high acidity.

HARVEST AND WINEMAKING The 2017 growing season began with heavy rainfall, filling reservoirs and replenishing soils following a five-year drought. Harvest began at a normal pace and then progressed rapidly during a heat wave in late August and early September. In mid-September, the temperature cooled and the grapes continued to ripen gradually. Our Chardonnay was hand harvested at night, then quickly sorted and pressed in full cluster. The grapes were allowed to ferment with wild yeasts, which added layers of complexity. Post-fermentation, the wine was cooled to delay native malolactic fermentation until spring. Winemaker Michael Beaulac allows plenty of lees contact during aging and stirs routinely to enhance a creamy mouthfeel. The wine was aged in French oak for 12 months, using 60 percent new French oak barrels.

TASTING NOTES Tension between richness and acidity. Lemon zest and bright apple aromas give lift to mango, white peach, and toast. The palate follows with lemon curd, white peach, Bartlett pear, and hints of graham cracker and nutmeg. 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, lemony finish.

VARIETY:	100% CHARDONNAY
APPELLATION:	CARNEROS, NAPA VALLEY
HARVEST DATES:	SEPTEMBER 1 AND 10
AGING:	12 MONTHS IN 60% NEW FRENCH OAK
AGING POTENTIAL:	UP TO 5 YEARS
ALCOHOL:	13.7%
RELEASE DATE:	MARCH 2019
CASE PRODUCTION:	3,643 SIX PACKS
PRICE:	\$48