



### **2018 Zo Wines Chardonnay**

Region: Healdsburg, California, USA

AVA: Dry Creek Valley

Vineyard: Andrews

Blend: 100% Chardonnay

Alcohol: 13.4%

Cases Produced: 218

pH: 3.44

TA: 8.1 g/L

Harvest Date: 9/8/18

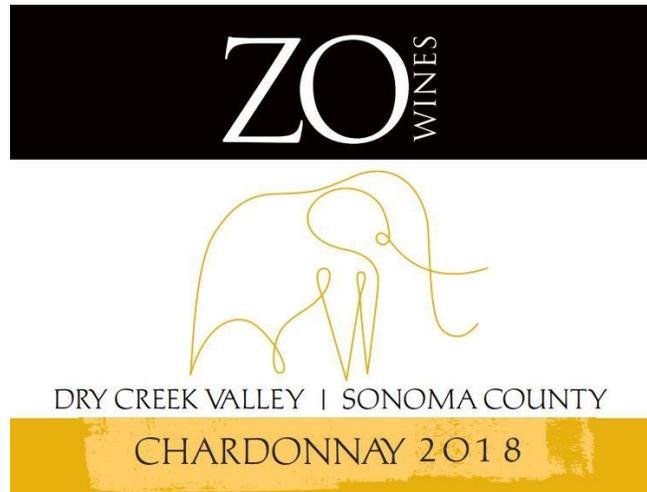
Trellis: VSP

Bottling date: 4/2/19

Retail Price: \$40

Winemaker: David Eckert

A handwritten signature in black ink that reads "David Eckert".



### **Production Notes:**

Production Notes: These grapes were brought in from Andrews Vineyard in Dry Creek Valley. An early morning pick provided us with very cold fruit when it arrived at the winery. We then hand sorted each cluster. We did a whole cluster press on the Chardonnay and when we reached our desired point in the pressing cycle, we transferred the wine to a stainless steel tank. After the brix dropped below 19, we transferred the juice to finish fermenting in French Oak barrels. It was aged in 33% New French oak, 33% in once used French oak and 34% in neutral French oak barrels for 7 months. Only 33% of the wine was allowed to finish malolactic fermentation and this helped provide a nice roundness and complexity to the freshness of this Chardonnay.

### **Vintage:**

After a challenging 2017 harvest, Sonoma County growers and vintners hoped for a more relaxed harvest and Mother Nature did just that. Despite a colder spring than previous vintages which resulted in a longer bloom, fruit set remained consistent. As a result of a slightly later start and moderate temperatures in the summer, harvest started later than years past. The near perfect fruit set led to large clusters which in turn, produced a large crop. This vintage required patience in order to get the development and maturation needed. But the patience paid off tremendously, making 2018 one of the best vintages in Sonoma County in recent memory.

### **Tasting Notes:**

Our 2018 Chardonnay has a beautiful medium straw color with aromas of apple blossom, pineapple and lemon. This subtle yet enticing wine has nicely balanced acid and a delicate and lacy mid-palate with notes of crushed oyster shells and toasted coconut.