



## 2017 BEVERLY'S CHARDONNAY



**Varietal Composition:**  
100% Chardonnay

**Appellation:**  
Coombsville

**Final Chemistry:**

**TA: 7.1g/L**

**pH: 3.42**

**Alcohol: 13.9%**

**Residual Sugar: 0.02%**

**Cellaring:**

**12 months in 50% new French oak**

**Production:**

**225 Cases**

**Bottled:**

**September 5th, 2018**

**Released:**

**March 18th, 2019**

### **Growing Season**

The 2017 growing season has seen a series of dramatic changes starting with 180% of the average annual rainfall and some hail in February to one of the best fruit sets in years. We experienced weeks of cool, foggy mornings in the summer alongside record high temperatures towards the end of August. By October 8, when the wine country wildfires started, all the fruit for Beverly's Chardonnay was already harvested and fermenting in the cave.

### **Winemaking**

Whole clustered pressed, this Chardonnay was fermented in predominately neutral oak barrels for around 30 days. Partial malolactic fermentation was allowed in order to bring some creamy characteristics to the wine to balance with the fruit. An old-world winemaking technique known as batonnage is implemented to stir in the lees (residual yeast) to add to the texture to the wine and provide a silky mid-palate.

### **Sensory Profile**

A complex and intense Chardonnay with aromas of ripe apple, pear, hints of lemon and toast. On the palate the texture is creamy and round with a long finish. Beautiful now, it will develop its minerality over the next 6 to 12 months and will reward with greater complexity and nuance those choosing to lay it down for a couple of years.

