

# Porter

FAMILY VINEYARDS

## 2016 BEVERLY'S CHARDONNAY



**Varietal Composition:**  
100% Chardonnay

**Appellation:**  
Coombsville

**Final Chemistry:**

**TA: 6.1g/L**

**pH: 3.41**

**Alcohol: 14.3%**

**Residual Sugar: 0.02%**

**Cellaring:**

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

**Production:**

**360 Cases**

**Bottled:**

**September 6th, 2017**

**Released:**

**March 19th, 2018**

### ***Growing Season***

The fruit looked stunning this year! Crop levels were light once again due to five years of drought; however, the quality was amazing. Fortunately we did not suffer from any considerable heat spikes in 2016, which held back vine stress and yielded loose clusters with perfect berry size and highly concentrated flavors. Mother Nature has given us a fifth consecutive vintage of stellar quality in our Coombsville estate property.

### ***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***

Well knit aromas of lemon zest, ripe apple, juicy fruit with wispy floral notes hinting of further layers to come. The wine shows the depth and concentration expected from the Haynes Vineyard and will reward with greater opulence as it continues to evolve in the months ahead.

