



2017 CHARDONNAY

Russian River Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT THEY CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS

Ripe pear, cantaloupe, honeysuckle, ginger, and clove

FLAVORS

Apple, pineapple, vanilla, toasted marshmallow, and orange zest

WINEMAKER'S NOTES

The clusters from our 2017 harvest were smaller than average, which led to excellent concentration and high quality fruit overall. Our white grape varietals were ready for harvest a few weeks ahead of schedule. Once picked, the fruit was pressed whole-cluster and fermented in small French oak barrels to achieve a rich, creamy mouthfeel and heightened spice nuances.

BLEND

TA
.58/100ml

pH
3.44

100%
Chardonnay

ALCOHOL
14.1%

BARREL REGIMEN
8 months in French oak;
35% new oak



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The climate of the Russian River Valley is greatly influenced by fog that rolls in each evening from the nearby Pacific Ocean. This marine layer cools the vineyards down from their daytime temperature by as much as 35 to 40 degrees, creating a condition that allows the grapes to ripen slowly and retain their natural acidity for better balance.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

