



2016 CHARDONNAY

Russian River Valley

DIRECTOR'S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS CAPTURE THE DISTINCT NUANCES OF SONOMA COUNTY'S MICROCLIMATES.

AROMAS Spiced pears, pineapple and crème brulee

FLAVORS Apples, melon and tropical fruits

FRAGRANT NOTES
Lemon and cloves create even more allure right up to a long, vibrant finish imbued with caramel vanilla

2016 VINTAGE
Cold winter rains prolong the growing season, giving the vines extra hangtime to accumulate flavor and phenolic development. A slowly paced harvest resulted in intense flavor concentration.



Russian River Valley

The Russian River Valley is influenced by evening maritime fog, allowing the grapes to ripen slowly and retain their natural acidity for better balance. Contributing to the wine's complexity is a mixture of soil compositions, including sandy loam, clay, and alluvial gravel.

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.

TA
.55/100ml

pH
3.49

100%
Chardonnay

ALCOHOL
13.9%

BARREL REGIMEN
7 months in French oak;
40% new, 60% 1-2 year old oak

BLEND

