



R U S S I A N R I V E R V A L L E Y

ESTATE BOTTLED

C H A R D O N N A Y

V. 2017



VINEYARDS: Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The Foppiano family has been producing world class fruit on this land since 1896. Today the vineyard is planted to Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands and Pinot Noir and Chardonnay on the cooler land close to the Russian River.

WINEMAKING: Whole cluster pressing is a tried and true technique to enhance the quality of barrel fermented Chardonnay. The grapes were harvested by hand in the early morning. The clusters were then pressed whole directly into a combination of new French oak and used barrels. We stirred the lees once a week, only during primary fermentation, to enhance the mouthfeel of the wine and to preserve fruit. After the primary fermentation, 48% of the wine went through malolactic fermentation.

TASTING NOTES: Wine aromatics are vital to the true enjoyment of any wine. They set a sensual stage for the flavors waiting in the glass. Our 2017 Chardonnay exhibit a lively mix of fresh picked pears and green apple fruit crisp. The palate is a balance of classic barrel fermented oak spices alongside caramel coated green apple. The wine finishes with a distinct creaminess and delicate grape cluster essence.

VARIETAL 100% CHARDONNAY

HARVEST DATES SEPTEMBER 9-11, 2017

ALCOHOL 14.3% PH 3.58

TA 5.9 g/L

100% BARREL FERMENATED 28% NEW FRENCH OAK

BOTTLED May 2018