

Gran Reserva 2018 Chardonnay

“Pale straw in color. The nose has dried apricots, lemon, and gunflint. The barrels add hints of hay and caramel. In the mouth the wine is tense, creamy and full bodied, with a fresh, long finish.”



VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from blocks planted with ungrafted Chardonnay of the “Mendoza clone” on yellow sandy loams in 1997. The Mendoza selection has low yields of small, thick-skinned berries. Cropped at an average of 2.5 tons per hectare (1.0 tons per acre).

VINTAGE

After a very warm and dry season, the grapes were harvested starting as early as 28 February and finishing on 21 March. Harvest occurred at night, with an ambient temperature of around 8°C (47°F).

VINIFICATION

Upon arrival at the winery all grapes were first destemmed and crushed to the pneumatic press. The resulting juices were racked to stainless steel tanks, inoculated with selected yeasts and gravity fed to a mixture of second to fifth use French oak barrels. Temperatures during the fermentation in barrel peaked at 12°C (or 78°F). After fermentation had finished the barrels underwent some malolactic fermentation, but sulfured before completion to better preserve the acidity. Bâttonage was carried out weekly during the first month, and then three times during the following 10 months. After a total of 11 months in barrel the wine was gently nitrogen racked to tank to be stabilized and filtered. Bottled on 8 November 2018.

1.770 cases produced.

13.8%	3.24	5.25GL	2.2GL	0.49GL
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY