

PRIVATE RESERVE CHARDONNAY 2016

The Private Reserve wines are the ultimate wines within the portfolio. They are limited in production, sourced from the finest vineyards in Sonoma County and from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

The Private Reserve Chardonnay was primarily sourced from the Falcon Ranch Vineyard with the balance from Lorenzo and Hawks Hill vineyards.



The grapes were hand-picked the last week of September and were sorted, whole-cluster pressed and barrel fermented with 100% malolactic fermentation before being aged in separate lots for 17 months in 100% French oak, 50% new French oak.

Our 2016 Private Reserve Chardonnay, beautifully honey colored in the glass, bursts with aromas of pear and peach with nutmeg, notes of vanilla and a touch of ginger spice. Bright flavors of apricot, muskmelon and vanilla are accented with a touch of white pepper spice. The wine spreads across the broad, rich palate with a luscious and pleasing mouthfeel.

Alcohol: 14.5% pH: 3.21

Total Acidity: 6.3 g/L

Aging: 17 months in French oak barrels; 50% new oak