



# ALLSTON

E S T A T E S

2017

## CHARDONNAY CENTRAL COAST

### VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the year progressed, vines were fortunate to not have any frost damage and temperatures rose leading to a great start to harvest. Warm days and cool nights allowed for adequate cluster development followed by late rains allowing for optimal brix levels. Extended hang time allowed for mature, ripe fruit and well-developed flavors.

### WINEMAKING

Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. We aged this vintage for four months in French oak and a small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

### WINERY NOTES

Elegant and well-balanced, Allston Estate Chardonnay offers aromas of citrus, tropical fruit and apricot with hints of vanilla and baking spices like cinnamon and nutmeg. Juicy melon and apple flavors follow and the wine's finish is crisp and refreshing.

### FOOD PAIRING

Allston Estate Chardonnay is a wonderful aperitif and food partner. Enjoy with brie cheese, Asian chicken salad and grilled tuna.

### TECHNICAL INFORMATION

APPELLATION: Central Coast

VARIETAL COMPOSITION: 100% Chardonnay

TOTAL ACID: .49 g/100ml

PH: 3.54

ALCOHOL: 14.5%

