

G

cellars

Graton

2016 CALIFORNIA
chardonnay

VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. As a result, Chardonnay of this vintage showcases exquisite ripe character with a crisp, acidic structure.

WINEMAKING

We source our Chardonnay grapes from several cool climate growing regions including the Russian River Valley and Mendocino County. Each area lends unique flavor components and structure to the final blend. 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. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Muscat and Gewürztraminer to lift the wine's floral notes.

WINERY NOTES

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spices. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

FOOD PAIRING

Graton Cellars Chardonnay is a wonderful aperitif as well as a delicious complement to chicken fajitas, seared scallops and Gruyere cheese.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	91% Chardonnay, 7% Pinot Grigio, 2% Chenin Blanc
Total Acid:	.55 g/100ml
pH:	3.39
Alcohol:	13.5%

