

2017 Sonoma Coast Genevieve's Block Chardonnay

The Genevieve's Block Chardonnay has one of the most distinctive nose of any Chardonnays we have tasted, making this wine a consistent gem in our portfolio. Slow ripening at this vineyard means that this is the last Chardonnay we pick each year, and that extended time on the vine creates an intensely flavored wine with ample freshness that will lend itself well to extended life in bottle.

2017 was a crazy year filled with both unrelenting rain and a record-breaking Labor Day Weekend heat wave. Rigorous dropping and sorting of fruit was crucial. Wines from this vintage will age very well. The nose on the 2017 is kindred to true grower Champagne. Toasted almonds, grilled green pineapples and lemons, with a flintiness and delicate smoke from struck match sticks. The palate is angular and tense with a shy but present acidity. It's a young wine wanting for the cellar with decades of drinking ahead of it.

Vineyard Notes:

Location

This block of Devoto Vineyard is on a west-facing hillside above the town of Sebastopol. The Chardonnay ripens slowly under the full weight of the Pacific Coast influence and produces a remarkably elaborate and elegant wine.

Cellar Notes:

Composition Percentage New Oak 33%

100% Chardonnay

Alcohol Barrel Aging 14.5% 11 months

Production **Bottling Date** 184 cases August 10, 2018

