



Cloudfall

2016 CHARDONNAY

MONTEREY COUNTY

Cloudfall wines aren't made for the glass, but for the meal. Each blend marries masterfully with a myriad of dishes, heightening the art of cooking, the flavor of food, and the joy of dining. Our food-focused approach results in wines that are subtle, not overpowering, with the right acidity and crispness to cleanse the palate, enhance drinkability, and enrich epicurean creations. Cloudfall Chardonnay is a restaurateur's pocket wine—a reliable perfect pairing for memorable meals.

VINEYARD

Our Chardonnay is sourced from the Scheid Vineyard, known for its foggy mornings and cool afternoon winds. The spring and summer coastal fog rolls into the region in the evening and persists until mid-morning the next day, resulting in a longer growing season with intense varietal characters and balanced acidity. In this cool growing climate, yields are low. Known for elegant, layered wines of delicacy and balance, it is the ideal spot for Chardonnay.

WINEMAKING

The 2015 Cloudfall Chardonnay was fermented with Alchemy yeast and underwent partial malolactic fermentation in order to intensify tart fruity aromas, enhance the mouthfeel and maintain bright acidity. The wine was aged on French and American oak, which impart complex, integrated notes of toasted oak, herbal spice and clove. It was aged sur lie for increased richness along the palate.

WINEMAKER NOTES

Ripe pineapple delicately intertwines with citrus and green apple aromas. Elegantly layered, this wine is rich on the palate with balanced flavors of bright fruit and delectable brioche with hints of toasted almonds and spice. The lush, velvety mouthfeel gently fades with a soft lingering finish.

WINE INFORMATION

COMPOSITION: 91% Chardonnay, 9% Viognier

AGING: 6 months, 30% new oak

APPELLATION: 91% Monterey County, 9% Clarksburg

VINEYARD: Scheid Vineyard, Mesa Del Rio West

ALCOHOL: 13.6%