

TRINCHERO
Family Estates

CHARDONNAY POINTS OF DIFFERENCE

NEYERS

304



NEYERS

Carneros



BRAVIUM



ZIATA



- ◆ Sustainably farmed vineyards, natural rootstock (vs. clonal) and minimal intervention in winemaking.
- ◆ Paul Larson's parcel is thought to be the southern-most Chardonnay vineyard in Sonoma County. Proximity to the Bay makes it one of the coldest grape growing spots in northern California. The rest of blend comes from the Trinchero Family estate vineyard in the eastern Russian River Valley.
- ◆ Fermented and aged entirely in Grade 304 stainless steel tanks, relying only on the yeast naturally trapped on the skin of the grapes.
- ◆ Crisp, fresh, vibrant, minerality, texturally rich and complex.

- ◆ Three different vineyards in Sonoma (Jim and Del Yamakawa Ranch, Sangiacomo Family Green Acres Vineyard parcel and Donnell Sisters El Novillero Vineyard) located in the cool-weather climate of Carneros, where slow ripening and natural high fruit acidity makes for a wine fresh and long-lived.
- ◆ "Shot-Wente" is a heirloom Chardonnay selection developed naturally in the Wente Brothers Livermore Valley vine nursery in the early 1930's. Smaller clusters, increased skin to juice ratio, increased flavors. Resistance to several new diseases that afflict clonal vines. Whole-cluster pressed, fermentation carried out in French oak (25% new), native, wild yeast, and periodic lees stirring. Natural malolactic fermentation.
- ◆ After barrel fermentation, further lees contact results in a hazelnut character that the French call "Noisette". Smooth and luscious, enormously attractive, especially in its youth.

- ◆ Sourced from the cool climate of the western portion of California's Russian River Valley, the Reis Vineyard sits astride the Pacific Ocean. This vineyard is planted to Martini selections which allow for acidity to be retained during ripening.
- ◆ Abundant rainfall characterized the start of the Russian River Valley. Soils were recharged and the weather cooperated through the growing season, from early bud break to relatively moderate temperatures experienced in August and September. This ripening allowed the grapes to be picked at exactly the right time.
- ◆ Candied pineapple and key lime pie aromas, accented by notes of white flowers, brown spice, toast, vanilla, butter, and honeycomb. The palate reveals a viscous, mouth-coating texture, framed by tropical fruit and lemon meringue flavors. Hints of citrus and honeydew melon, minerality and refreshing acidity, smooth finish and subtle oak undertones.

- ◆ Sustainably sourced from the Cuvaison Vineyard in the cool-climate region of Carneros, cooled by fog from the San Pablo Bay. Farmed block by block this is a well-balanced, vineyard driven wine. Includes Wente, 15 and 48 clones.
- ◆ Barrel fermented adding rich creamy texture to the final wine. Partial malolactic fermentation and aged 10 months in French oak (40% new) followed by 8 months in bottle before release.
- ◆ Rich and layered Chardonnay reminiscent of its cool-climate origins. Flavors of orange and melon are framed by decadent notes of butterscotch, honey and warm spice, creating a well-balanced and complex wine.

◆ Winemaker: Tadeo Borchardt

◆ Winemaker: Tadeo Borchardt

◆ Winemaker: Derek Rohlffs

◆ Winemaker: Jennifer Williams

◆ Case Production: 8,000 (12/750 ml cases)

◆ Case Production: 8,000 (12/750ml cases)

◆ Case Production: 4,000 (6/750ml cases)

◆ Case Production: 875 (6/750ml cases)

◆ v.2017: 91 pts. *Wine Enthusiast*

◆ "29th Annual Restaurant Poll, Most Popular Chardonnays", *Wine & Spirits*

◆ v.2016: 91 pts. "Editors' Choice", *Wine Enthusiast*

TRINCHERO
Family Estates

CHARDONNAY POINTS OF DIFFERENCE



FOLIE à DEUX
SONOMA

COMPLICATED



- ◆ Sourced from renowned vineyards in South Napa Valley, Oak Knoll and Carneros. Close proximity to the fog and breeze from San Francisco and Marin Bay creates a cooler climate and longer growing season, giving the fruit more time on the vine and helping produce energetic acidity and flavorful fruit.
- ◆ Clones for this wine include Dijon (76,95,96,809) and historic Napa Valley clones (Wente, Robert Young 17 and 15) Grapes are carefully hand-picked, harvested and crushed. Fermented and aged for 8 months in 100% French oak barrels, 24% new.
- ◆ Aromas of baked apple, ripe Bosc pear, crème brûlée and lemon curd excite the senses. A soft mouthfeel supports flavors of green apple flavors with orange zest and almond pastry balanced with late, crisp acidity.

◆ Winemaker: Joe Shirley

◆ Case Production: 13,500 (12/750ml cases)

◆ v.2017: 90 pts., *James Suckling*

- ◆ Selected from seven premier vineyards throughout the Russian River Valley, an appellation that has a long growing season. Cooling fog from the Pacific Ocean blankets the Valley's vineyards, reducing temperatures by 35 to 40 degrees at night and fostering a long, even growing season. Includes a wide range of alluvial soils (gravel, loam and sand) providing essential water drainage while retaining sufficient moisture and nutrients. Slow ripening on the vine, developing intense varietal flavors and bright, vibrant acidity.
- ◆ Fermented in French, American and Hungarian (22% new) oak barrels to maintain bright acidity, add complexity and showcase the variety's rich fruit flavors. The wine underwent 50% malolactic fermentation and then barrel aged 85% for nearly 6 months.
- ◆ Bright acidity beneath notes of sweet melon, golden apple and bright tropical, perfumed pear. Flavors of ripe vanilla, mandarin, toasted marshmallow, butterscotch, banana, and citrus blossom are accompanied by a creamy mid-palate.

◆ Winemaker: Domenica Totty

◆ Case Production: 31,000 (12/750ml cases)

◆ v.2016: "Top Value Wine", *Wine Spectator*

- ◆ Sonoma Coast appellation, this AVA is mostly along the coastline of the Pacific Ocean from the San Pablo Bay to the border of Mendocino County. Cool climate and high rainfall compared to other parts of Sonoma County.
- ◆ Early bud break in February 2016 with a mild to cooler bloom resulting in smaller berry and cluster size. Cluster counts were big enough to yield a crop size close to average. Balanced in sugar and phenolic maturity, concentrated flavor, and color. Aged in French oak barrels.
- ◆ Ripe peach, crisp apple, lemon curd, warm spices and toasty oak on the nose are accentuated by stone fruit and vanilla on the palate. Balanced acidity is complimented by a creamy finish laced with spiced pear.

◆ Case Production: 12,700 (12/750ml cases)

TRINCHERO
Family Estates

CHARDONNAY APPELLATIONS

