

WINE

100% CHARDONNAY

AGED 14 MONTHS IN 18% NEW FRENCH

OAK

pH - 3.44 | TA - .58g/100ml

VINEYARD

CLONES - DIJON 76&96

DRY FARMED

LAURELWOOD SOIL

## 2016 Estate Reserve Chardonnay

---

### Vintage Overview

Picked from cool climate Dijon clones 76 & 96, our Estate Reserve Chardonnay demonstrates rich warm spices and anis on the nose. This wine shows a rich mid palate featuring Fiji apple and a touch of acidity, ultimately finishing with a long light toast.

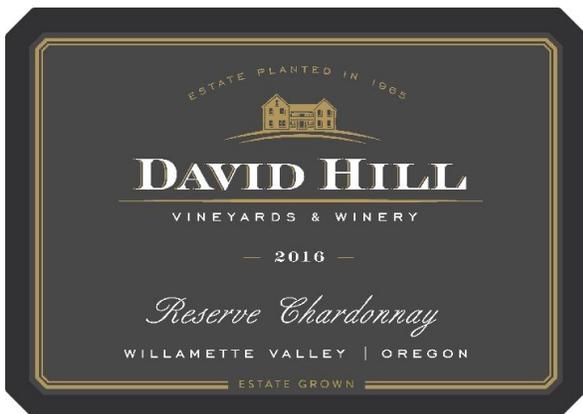
### In the Vineyard

The 2016 vintage started early with a warm spring that carried through to late summer. The heat through growing season was gentle enough to provide amazing complexity, while still providing acidity in Aromatic white wines. September was cool and allowed a few extra weeks of hang time, which permitted picking of the grapes in late September.

### In the Winery

Separated by clone until final blending, the Chardonnay was whole cluster pressed, and began primary fermentation in barrel. This wine spent 14 months in French oak, and 75% of barrels were allowed a malolactic fermentation.

[davidhillwinery.com](http://davidhillwinery.com)



WINE

100% CHARDONNAY

AGED 14 MONTHS IN 18% NEW FRENCH

OAK

pH - 3.44 | TA - .58g/100ml

VINEYARD

CLONES - DIJON 76&96

DRY FARMED

LAURELWOOD SOIL

## 2016 Estate Reserve Chardonnay

---

### Vintage Overview

Picked from cool climate Dijon clones 76 & 96, our Estate Reserve Chardonnay demonstrates rich warm spices and anis on the nose. This wine shows a rich mid palate featuring Fiji apple and a touch of acidity, ultimately finishing with a long light toast.

### In the Vineyard

The 2016 vintage started early with a warm spring that carried through to late summer. The heat through growing season was gentle enough to provide amazing complexity, while still providing acidity in Aromatic white wines. September was cool and allowed a few extra weeks of hang time, which permitted picking of the grapes in late September.

### In the Winery

Separated by clone until final blending, the Chardonnay was whole cluster pressed, and began primary fermentation in barrel. This wine spent 14 months in French oak, and 75% of barrels were allowed a malolactic fermentation.

[davidhillwinery.com](http://davidhillwinery.com)