

WINE

BRIX AT HARVEST - 21.7

AGING - 75% STAINLESS STEEL

25% NEUTRAL OAK

pH - 3.50 | TA - .57g/100ml

VINEYARD

CLONES - DIJON 76 & 96

DRY FARMED

LAURELWOOD SOIL

2017 Estate Chardonnay

Vintage Overview

Crafted from cool climate Chardonnay clones 76 & 96, our 2017 Estate Chardonnay showcases fresh apple and floral aromatics. With complexity and integrated acids imparted by both neutral oak and stainless steel, this wine demonstrates classic Chablis characteristics. Lively and crisp, the 2017 vintage transitions to a clean mineral finish.

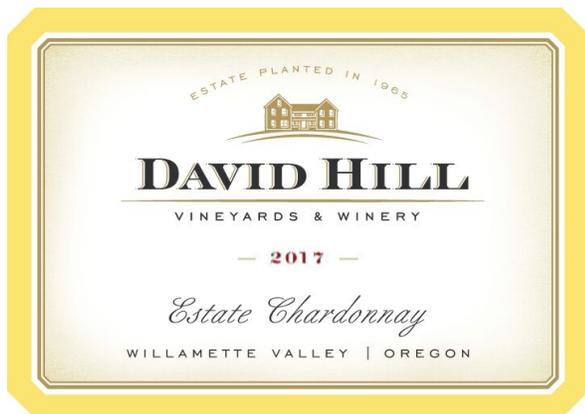
In the Vineyard

The 2017 vintage began with a late spring and transitioned into a warm summer. For white wines and rosé, the vintage was ideal and showcased vibrant aromatics. In the weeks before harvest, the difference in temperature between day and night allowed our estate fruit to retain structure and acid while continuing to develop physiological complexity. These weather patterns and choosing to pick in the early mornings, allowed the wine to retain the fresh character of the fruit which translated beautifully into the finish.

In the Winery

Whole cluster pressed, our 2017 Estate Chardonnay was aged in 75% stainless steel and 25% Neutral French oak. This wine was taken through approximately 50% malolactic fermentation.

davidhillwinery.com



WINE

BRIX AT HARVEST - 21.7

AGING - 75% STAINLESS STEEL

25% NEUTRAL OAK

pH - 3.50 | TA - .57g/100ml

VINEYARD

CLONES - DIJON 76 & 96

DRY FARMED

LAURELWOOD SOIL

2017 Estate Chardonnay

Vintage Overview

Crafted from cool climate Chardonnay clones 76 & 96, our 2017 Estate Chardonnay showcases fresh apple and floral aromatics. With complexity and integrated acids imparted by both neutral oak and stainless steel, this wine demonstrates classic Chablis characteristics. Lively and crisp, the 2017 vintage transitions to a clean mineral finish.

In the Vineyard

The 2017 vintage began with a late spring and transitioned into a warm summer. For white wines and rosé, the vintage was ideal and showcased vibrant aromatics. In the weeks before harvest, the difference in temperature between day and night allowed our estate fruit to retain structure and acid while continuing to develop physiological complexity. These weather patterns and choosing to pick in the early mornings, allowed the wine to retain the fresh character of the fruit which translated beautifully into the finish.

In the Winery

Whole cluster pressed, our 2017 Estate Chardonnay was aged in 75% stainless steel and 25% Neutral French oak. This wine was taken through approximately 50% malolactic fermentation.

davidhillwinery.com