

WINE

100% CHARDONNAY

AGED 30% NEW FRENCH OAK

pH - 3.58 | TA - .54g/100ml

VINEYARD

CLONES- DIJON 76 AND DIJON 96

DRY FARMED

LAURELWOOD SOIL

2017 Upper Slope Chardonnay

Vintage Overview

Our upper slope at David Hill was planted in 1995 to Dijon clones 76 and 96. Crafted with cool climate characteristics in mind, our Chardonnay expresses aromatics of Honey Crisp apples, and warm spices. The palate showcases balanced tannins with flavors of poached pear and a hint of creme anglaise. The palate shows balanced acidity and pulls tannins through to a lingering finish.

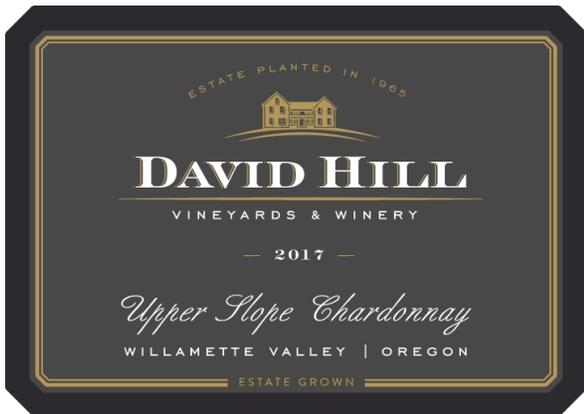
In the Vineyard

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

Separated by clone until final blending, our Chardonnay was aged for 14 months in 30% new French oak, with all of the barrels completing malolactic fermentation.

davidhillwinery.com



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