

2016 DIERBERG CHARDONNAY
DIERBERG VINEYARD, SANTA MARIA VALLEY
\$32



ALCOHOL
13.2%

AGED
15 months

OAK
20% New 400L

HARVESTED
September 2016

BOTTLED
December 2017

CELLAR LIFE
10+ years

VINTAGE

As with recent vintages prior, another dry winter and warm spring led to an early start to the growing season. Spring and early summer remained warm but overall the season was even and moderate in temperature throughout. As ripening started, even moderate days persisted into early September and by the time all the Pinot and Chardonnay were harvested, we avoided any serious heat spells. This resulted in well developed, fresh, and pure examples of our vineyards.

WINEMAKER NOTES

2016 was a straightforward vintage with moderate yields and a good pace to ripening. One thing we always watch with Chardonnay is how quickly acids begin to decline during the ripening period. This often dictates harvest timing. In 2016 we obtained a slightly longer than average hang time, as acid was maintained and flavor developed. As a result of a bit more maturity and texture, in comparison with our 2015 Chardonnay, secondary fermentation was limited to about 50% of the wine.

TASTING NOTES

This is Dierberg Vineyard classic. For those familiar with the vineyard's Chardonnay, there will be plenty to like in this wine. Its purity of fruit is deep but quiet, leaning on stone fruit and citrus expressions with only a hint of tropical notes in the background. The palate has a wonderful broad feel that connotes California, but never strays away from its backbone of refreshing acidity.

