

2017 DIERBERG CHARDONNAY  
DIERBERG VINEYARD, SANTA MARIA VALLEY  
\$32



ALCOHOL  
13.2%

AGED  
15 months

OAK  
30% New 400L

HARVESTED  
September 2017

BOTTLED  
December 2018

CELLAR LIFE  
10+ years

VINTAGE

The first wet winter in years produced excellent early canopy growth. However, spring time was warm and dry; vine vigor remained in check as the fruit set. Overall the season was consistent with long term historical average temperatures right up until harvest. A massive heat wave dictated picking in early September to avoid imbalance in texture. The wines departed from 2015 and 2016 masculine, burly exuberance to produce something incredibly refined and elegant. While shy, a depth continues to unveil itself as they age

WINEMAKER NOTES

2017 was a straightforward vintage with moderate yields and a good pace to ripening. With a large heat spell right at the peak of harvest we elected to bring our Chardonnay in ahead of, and into, the heat spell to avoid overripe flavors that can occur with too much warmth. As a result, we observed a terrific, fresh Chardonnay at slightly below average alcohol. All the wine was barrel fermented, primarily in neutral 400L French oak puncheons with the inclusion of about 30% new French Oak as well.

TASTING NOTES

I tasted this wine in early 2020 to write this note and was impressed with how primary the wine tasted. I would have figured that the risk of heat, and heat some of the fruit absorbed toward the end of harvest, may have advanced its development. However, it seems our reaction to that sometimes-classic California harvest heat helped preserve the classic, fresh style of Chardonnay we produce. The texture is not rich by any means but has plenty of California generosity with a focus that speaks to our Santa Maria Valley vineyard. 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. I expect this to hang on for quite some time if it lasts in your cellar.

