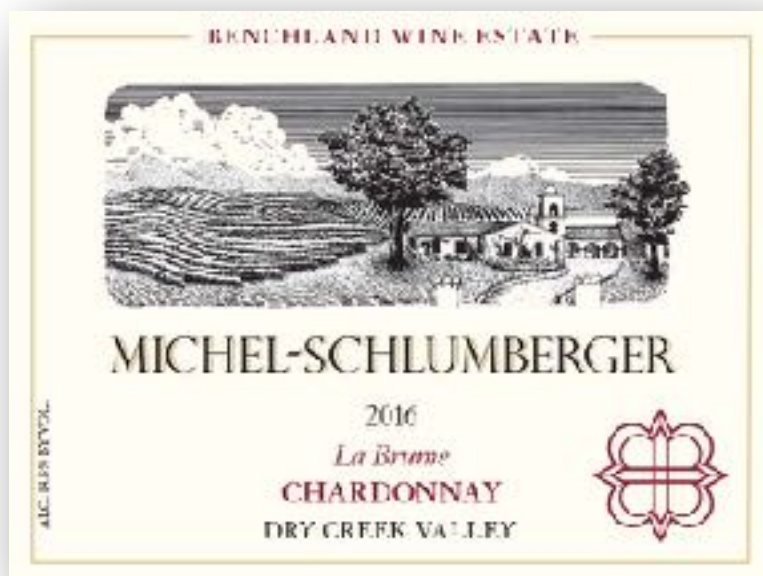


Michel-Schlumberger

2016 “La Brume” Chardonnay Dry Creek Valley



Varietal Composition: 100% Chardonnay

The Vineyard: Our estate vineyard lies in the western hillsides above the upper reach of the Dry Creek Valley. Benchland and mountain-top soils combine with vigor-limiting rootstock and limited irrigation to yield intense fruit flavors from smaller berries. A blend of clones (Robert Young 17, and Dijon 76) adds complexity and structure along with floral and mineral notes.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: Sep 2nd - 20th, 2016 Average brix: 25.9 pH: 3.54 TA: 0.66 g/100ml

Fermentation: The grapes were picked in the cool mornings and immediately pressed. After settling, the clear juice was racked into French oak barrels and fermented at a cool temperature to retain fresh fruit flavors while gaining roundness during barrel fermentation. 70% malo-lactic fermentation.

Cooperage / Aging: The wine was aged for 10 months in French oak barrels (20% new).

Sensory Notes:

Color: Pale straw

Aromas: Fresh apricot, green apple, floral with mineral and vanilla tones

Palate: Bright acidity, fresh apricot and apple flavors, creamy palate, long fruit finish

Bottling Date: June 29, 2017

Cases Produced: 284

Final Technical Info: pH: 3.68 TA: 0.58 g/100ml Alc: 14.8%