

# Michel-Schlumberger

**2016** PLATINUM COLLECTION Chardonnay **Dry Creek Valley**



**Varietal Composition:** 100% Chardonnay

**The Vineyard:** Our benchland and mountain-top soils combine with vigor-limiting rootstock to yield intense fruit flavors from smaller berries. For this PLATINUM COLLECTION Chardonnay, we selected six barrels from our benchland block of Robert Young clone (rich, lush fruit), and four barrels from our mountain-top block of clone 76 (bright on the palate, complex flavor, elegant structure).

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

**Harvest:** Sep 2<sup>nd</sup> and 20<sup>th</sup>, 2016    Average brix: 25.6    pH: 3.56    TA: 0.64 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. 80% malo-lactic fermentation.

**Cooperage / Aging:** The wine was aged for 11 months in French oak barrels. Ten individual barrels were selected to create the optimum blend (40% new, 60% 1-2 years old).

**Sensory Notes:**

Color: Pale straw

Aromas: Fresh apricot and floral aromas with vanilla notes

Palate: Rich mouthfeel, fresh apricot and lemon cream flavors, long deep finish

**Bottling Date:** July 25, 2017

**Cases Produced:** 238

**Final Technical Info:**    pH: 3.72    TA: 0.56 g/100ml    Alc: 14.9%