

BRAVIUM



CHARDONNAY

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VINEYARD INFORMATION:

Valley Foothills Vineyard rests in the middle of Anderson Valley and is often blanketed by fog. The Chardonnay in this bottle is grown in two blocks planted to Dijon selections. The cool nights at Valley Foothills allow acidity to be retained during ripening. The resulting wine is intense and generous, with lively fruit flavors and a lengthy finish.

2018 GROWING SEASON:

Following a lengthy growing season characterized by moderate temperatures throughout the spring and summer, the 2018 harvest played out like a dream with none of the heat spikes that characterized recent seasons. Harvest began around a week later than in 2017, and fruit quality was high with exceptional yields, thanks to the consistent growing conditions.

WINEMAKER COMMENTS:

This vital wine reflects the perfectly-sited vineyard where it was grown. Brilliant gold in color, with fresh tree and tropical fruit aromas highlighted by apple and pineapple, with exotic white flowers and saltwater taffy. Opens with apple pastry and vanilla flavors, with a concentrated midpalate and medium acidity. This Chardonnay is fully realized, deftly walking a tightrope balanced between generosity and elegance. Persistent and complex flavors linger on the finish of this delicious wine. VARIETAL: 100% Chardonay

APPELLATION: Anderson Valley

HARVEST DATES: September 28, 2018

RELEASE DATE: January 1, 2020

ALCOHOL: 14.1%

PH: 3.45

TA: 5.8 g/L

BARRELS: Aged for 10 months in French and Hungarian oak (30% New)

COOPERAGES: Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED: 799 750ml Six-Packs



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