

## BRAVIUM



CHARDONNAY

2019



## VINEYARD INFORMATION:

Valley Foothills Vineyard rests in the heart of Anderson Valley where the morning marine layer battles with afternoon warmth and sun. The Chardonnay in this bottle is grown in two blocks planted to Dijon selections. The cool nights at Valley Foothills Vineyard allow acidity to be retained during ripening. The resulting wine is intense, with lively fruit flavors and a lengthy, saline-tinged finish.

## 2019 GROWING SEASON:

Favorable conditions at the start of the growing season – specifically bud break and flowering – in Anderson Valley were followed by uneventful weather throughout the year, saving a small dose of late rain in May. Steady, even ripening allowed harvest to occur at precisely the right time, without any heat spikes. I am fortunate to be growing grapes in such close proximity to the Pacific Ocean and its moderating influence. Grape yields were above average and quality was exceptional in this temperate vintage.

## WINEMAKER COMMENTS:

This vivacious wine reflects the perfectly-sited vineyard where it was grown. Pale-gold in color, with fresh lemon and tropical fruit aromas, clove spice, exotic white flowers, and saltwater taffy. Opens with lemon meringue and apple pie flavors, with a lightly creamy mid-palate and medium-plus acidity. This Chardonnay is fully realized, deftly walking a tightrope balanced between generosity and elegance. Persistent and complex flavors – with a transparent soil signature – linger on the finish of this delicious wine. VARIETAL: 100% Chardonay

APPELLATION: Anderson Valley

HARVEST DATES: September 7 and 13, 2019

RELEASE DATE: August 1, 2020

ALCOHOL: 13.4%

PH: 3.36

> TA: 5.9 g/L

BARRELS: 10 months in French and Hungarian oak (18% New)

COOPERAGES: Damy, Kadar, and Taransaud

CASES PRODUCED: 1,854 750ml Six-Packs

BRAVIUM.COM