



COLLECTOR SERIES 2017 ROSEMARY'S BLOCK CHARDONNAY



WINE STYLE.....

Our Rosemary's Block Chardonnay is dedicated to our Mother Rosemary and her role in creating our Family's winery. This beautifully crafted Chardonnay is graceful and refined with an impressive intensity at its core.

TASTING NOTES.....

Made in a Burgundian style, this wine is elegant and complex with aromas of peach, white flowers, and lightly roasted nuts. On the palate, a mouth-watering freshness is balanced with subtle toasty notes and a lengthy, mineral finish.

PERFECT PAIRINGS.....

Try pairing with roasted halibut, seared scallops, roasted chicken or lightly creamy pasta dishes.

WINEMAKING.....

The grapes for our Rosemary's Block Chardonnay were picked in October from two of our finest Chardonnay blocks (Fields 3 and 5) located on the Upper Boucherie Bench. Two clones of Chardonnay - 809 and 76 - were used for this wine and the grapes were whole-cluster pressed and fermented in new and old French oak barrels for 11 months. Full malolactic fermentation occurred and the wine was left to age on its own lees with regular battonage every 3 weeks, giving the wine the rich, luxurious mouthfeel.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 6.0 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 655209
UPC code: 778856418064
Date bottled: August 2018
Case volume: 685 (6/case)

CELLARING NOTES: Enjoy now until 2025.