



CHARDONNAY

UN-OAKED (NAKED)

SANTA CLARA VALLEY

2016

VINEYARDS

OUR UN-OAKED CHARDONNAY IS GROWN ON TWO DIFFERENT SITES HERE LOCALLY IN THE SANTA CLARA VALLEY. THE MAIN SITE WAS GROWN ON THE WEST SIDE OF SAN MARTIN IN THE HILLS OF CORDE VALLE FROM THE DOUBLE HELIX VINEYARD FEATURING TWO CLONES OF CHARDONNAY, THE WENTE CLONE 4, AND THE FRENCH CLONE 70. ALSO CONTRIBUTING TO THIS VINEYARD BLEND IS FRUIT FROM DORCICH FAMILY CELLARS. EACH GIVE THIS WINE DISTINCTIVE ATTRIBUTES WHILE KEEPING IN A CRISP REFRESHING STYLE.

WINEMAKING

THE FRUIT WAS DESTEMMED AND PRESSED WITH AN ENZYME MIXED IN TO HELP INCREASE THE RELEASE OF AROMATIC PRECURSORS IN THE FRUIT WHERE IT WAS PUMPED TO A JACKETED STAINLESS STEEL TANK AND ALLOWED TO SETTLE OUT TO CLARIFY THE JUICE BEFORE COMMENCING FERMENTATION. TEMPERATURES DURING FERMENTATION WERE KEPT IN THE 58°F RANGE TO HELP RETAIN FRESH FRUIT FLAVORS. FERMENTATION LASTED FOR 24 DAYS WHERE STEPS WERE THEN BEGUN TO HEAT AND COLD STABILIZE PRIOR TO FILTRATION. THE WINE WAS BOTTLED ON DECEMBER 28TH 2016.

TASTING NOTES

THIS CHARDONNAY IS STAINLESS STEEL FERMENTED AND UNOAKED. IT HAS PLENTY OF TROPICAL PINEAPPLE NOTES AND HINT OF LIME RIND WITH MINERALITY AND REFRESHING ACIDITY. WILL PAIR WELL WITH STEAMED DUNGENESS CRAB, CHINESE CHICKEN SALAD, OR TRY WITH A GRILLED ARTICHOKE.

VARIETAL COMPOSITION:

100% CHARDONNAY

COOPERAGE:

STAINLESS TANK

BRIX @ HARVEST:

SEPTEMBER 19TH & 27TH 2016
23.4*

ANALYSIS:

ALCOHOL 13.9% PH 3.65 TA .68



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