



2017 Chardonnay Donnelly Creek Vineyard Anderson Valley Technical Sheet

Harvest Notes

2017 was a tale of two growing seasons. We started the year with a flood that saturated the soils and led to a wet spring. This caused late bud break, leading most folks to believe that it would be a late harvest. Of course, if you ask any grower about 2017 the first thing they will mention is the heat that dominated the remaining two thirds of the growing season. But when it was all said and done, 2017 was a close-to-normal harvest, with ripe and balanced flavors. In the last 20 years, only the 2007 and '15 growing seasons had more heat accumulation. 2017 will also be remembered for the first wine country fires. While devastating sections of our communities, the Cabernet grapes weren't affected, since all of the fruit was harvested before the fires occurred.

Tasting Notes

Yet another excellent Chardonnay from Donnelly Creek Vineyard, the 2017 boasts a rich, fruit-driven palate balanced by typically vibrant Anderson Valley acidity. Ripe fruit aromas of peach and citrus jump out of the glass, along with hints of brioche and honeysuckle. Bright and luscious on the palate, it displays flavors of peach, apricot, ripe melon, and a touch of dried honey. Nine months in the barrel, part of which was on lees, has added a richness to the mid-palate of this concentrated, elegant Chardonnay.

Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (25% new). The barrels were not inoculated and 3 days later wild yeast began to noticeably ferment. After about 15 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred biweekly until the New Year, then only topped. The wine remained on lees for 6 months. This wine was filtered to allow aging but not fined.

Meyer Family Chardonnay 2017 Facts

Harvest Date:	September 6th	Bottle Size:	750ml
Varietal:	100% Chardonnay	Production:	692 cases
Barrel Age:	9 months	Alcohol:	13.4 % by vol.
	25% new French oak	Total Acidity:	4.8 g/L
	75% neutral oak	pH:	3.46
Appellation:	Anderson Valley	Retail Price:	\$28
Bottled:	June 28th, 2019		