



2018 Chardonnay Donnelly Creek Vineyard Technical Sheet

Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke 2 weeks late due to a cool spring, had ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week and vintners braced for the worst. Next thing we knew the skies cleared and we enjoyed a slow harvest with beautiful fruit. Of course, the early ripening Chardonnay was harvested before the rain, but the long cool summer added two weeks of hang time, resulting in more developed flavors and aromas.

Tasting Notes

The evenly paced 2018 harvest shows itself in our beautiful bottling from Donnelly Creek Vineyard, a Chardonnay that is all about balance. As usual, the wine is enticing right out of the bottle, displaying aromas of citrus, fresh peach, honeysuckle, and toasted brioche. In the glass, the fruit flavors are ripe and forward, with summer stone fruit and melon balanced by dependable Anderson Valley acidity. Barrel fermentation and nine months of aging in French oak (25% new) have added a touch of toasty richness to this elegant Chardonnay.

Winemaking Notes

Appellation:

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 2018 Facts

Harvest Date: September 20th Bottled: June 27th, 2019

Varietal: 100% Chardonnay Bottle Size: 750ml
Barrel Age: 9 months Production: 812 cases

25% new French oak

Alcohol: 13.6% by vol.

75% neutral oak Total Acidity: 6.8 g/L Anderson Valley, pH: 3.33

Donnelly Creek Vineyard Retail Price: \$32