

PETER PAUL

WINES

2018 Chardonnay Sonoma Coast “Live Free Or Die”

After the heat-spiked 2017 vintage, 2018 was like a calm stroll through the Muir Woods; effortless with consistent, moderate weather for what turned out to be the longest harvest in years. In fact, I remember how few vintners and winemakers came to my taco truck party in late October because they were still picking fruit. The good news: both phenolic maturity and sugar-levels were in pristine balance at harvest. Thankfully, we wrapped up Pinot Noir and Chardonnay well before the rains of early October. The resulting wines have a lovely density of fruit and phenolics without tasting overripe, especially from Terra de Promissio and Bacigalupi vineyards. Speaking of vineyards, this is the second year we made a Sonoma-coast appellation Chardonnay with about 10-15% of glorious Bacigalupi fruit blended in.

About the Wine

This bottling is sourced from two vineyard sites in the breezy Sonoma Corridor -- Cold Creek in Carneros and Bacigalupi in Russian River. Grapes were harvested at 23.5 Brix and gently pressed into stainless steel tanks. Fermentation occurred at a relatively cool 68-72F to retain the desired aromatic components. The wine underwent partial malolactic fermentation while aging in a combination of oak (20% new) and stainless steel for 9 months, after which it was lightly fined and filtered prior to bottling. *Side note: you might notice the sleeker, leaner bottles for SC Chardonnay this year. We've moved to lighter, thinner glass to reduce greenhouse gas emissions during the movement and transport of our finished wines.*

Tasting Notes

An elegant vintage produced an elegant Chardonnay, with graceful aromas of orchard fruit—apples, white peach, persimmon, along with a floral touch resembling jasmine. On the palate there's a taut balance between indulgent citrus/stone fruits, florals, almond shell, and the suggestive allure of creaminess. There is perhaps less evident oak-notes than the 2017, but I think the vibrancy inherent to this vintage integrated with the barrel a bit better this year. The finish lingers with a soft hint of a smoky, stony nuance, probably from the Bacigalupi component. Don't overchill, this has lots going on.

Variety: 100% Chardonnay

Maturation: Partial ML, 9ms 20% new oak and inox

Appellation: Sonoma Coast

Bottled Date: August 2019

Production: 302 cases

Retail: \$25.00