

# COMPLICATED

2016

**CHARDONNAY**

SONOMA COAST



VARIETAL: 100% Chardonnay

APPELLATION: Sonoma Coast, CA

BARREL: Aged in French oak barrels

ALCOHOL: 14.1%

## SONOMA COAST AVA

The Sonoma Coast AVA is an American Viticultural Area in Sonoma County, California, mostly along the coastline of the Pacific Ocean. It extends from San Pablo Bay to the border of Mendocino County. The appellation is known for its cool climate and high rainfall relative to other parts of Sonoma County. Burgundian varietals Pinot Noir and Chardonnay star in this cool-climate appellation.

## 2016 VINTAGE

The 2016 growing season began in early spring, with budbreak as soon as February in Sonoma County. After welcomed winter rains filled the reservoirs, the spring remained mostly mild, with a little cool, wet weather during bloom. The cooler bloom period led to smaller berry and cluster size, though the decent cluster counts were enough to yield a crop size close to average. Vintage 2016 yielded grapes that were balanced in sugar and phenolic maturity, and concentrated in flavor and color. An uneventful growing season with an exceptional quality!

## TASTING NOTES

Ripe peach, crisp apple, lemon curd, warm spices and toasty oak on the nose are accentuated by stone fruit and vanilla on the palate. Balanced acidity is complimented by a creamy finish laced with spiced pear.

