

2017

Central Coast

Chardonnay

Secret Cellars

Wine Notes



• VINTAGE •

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the year progressed, vines were fortunate to not have any frost damage and temperatures rose leading to a great start to harvest. Cool nights and warm days allowed for adequate cluster development followed by late rains leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit with balanced acidity and well-developed flavors.

WINE ANALYSIS: *0.49 TA, 3.54 PH, 14.5% alcohol*

• WINEMAKING •

Grapes were harvested during the cooler nights and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. We aged this vintage for four months in French oak and a small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

VARIETAL BLEND: *100% Chardonnay*

• WINEMAKER'S NOTES •

Elegant and well-balanced, Secret Cellars Chardonnay offers aromas of citrus zest, honeydew and apple with hints of vanilla and baking spices like cinnamon and nutmeg. Juicy tropical fruit and citrus flavors follow and the wine's finish is crisp and refreshing.

• Food Pairing •

A wonderful wine to sip on its own, enjoy with mild cheeses, salads, pan seared salmon or creamy polenta topped with sautéed seasonal vegetables.

