



MADROÑA

2016 Chardonnay - Hillside Collection

Chardonnay

Madroña Chardonnay is an elegant and complex wine with no one aroma or flavor dominating. Traditional Burgundian barrel fermentation is neatly married with cool tank fermentation, both of which are kept "sur lie" until close to bottling. The selected level of malolactic secondary fermentation depends on the vintage -- the goal always being a wine exhibiting exceptional acid balance and a crisp, lingering finish.

The Vineyards

The Chardonnay vineyards, all located on the home estate in Camino, are a mixture of four different clones: the Wente clone, Dijon clones 76 & 95, and the old clone 4. With an east/west row inclination at the 3,000 foot elevation, temperatures are moderated, giving the vines good, warm days for full-maturity and cool nights to help retain the natural acidity in the grape. We take great care in balancing our Chardonnay vines, both in crop load and canopy, removing leaves for optimum indirect sun exposure on the fruit. Our reward is Chardonnay fruit layered with apple, pear, citrus and honey characters, ideal for our balanced style.

The 2016 Vintage

An early bottling of this vintage has certainly trapped the glorious fresh fruit character people prize in Chardonnay. The aromas are a beautiful clasping of ripe peach compote and a tropical banana crème essence. Add in a pinch of lime and a hint of dry straw, and the nose shows the intriguing complexity from a very good vintage. But truly, it's the richness on the palate that makes one love this wine. The barrel fermentation (sur lie aging) provides for this luscious texture while the tank fermented portion highlights the bright fruit. The entry is more juicy apple than tropical, but the hints of butter (partial malolactic) carry this tree-fruit freshness into a finish with notes of Meyer lemon and citrus (the minerality of our vineyard) lingering long. It's a very approachable Chardonnay yet has the layers of characters we expect from our 43-year-old vines!

Suggested Food Pairings

Fresh fruit (apples, peaches, pears) incorporated into any great poultry dish will make this Chardonnay shine. And look for recipes with just that extra added pinch of salt too (ham, prosciutto, or smoked salmon)! (Cellaring Potential: 2-4years)

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Chardonnay (all four clones of Chardonnay we grow—Clone 4, Dijon clones 76 & 95, Wente clone)

Fermentation: Partially tank fermented and partial barrel fermented

Aging: Partial barrel (35% new French oak) and partial stainless steel

Bottled: February 27, 2017

Alcohol: 14.0%

pH: 3.87

TA: 0.42g/100ml

Production: 440 cases

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MadronaVineyards.com