



MADROÑA

2016 Chardonnay – Madroña Vineyards Single Vineyard Collection

The Single Vineyard Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots traditionally bottled unfiltered and unfiltered, these wines exhibit a purity and a sense of place seldom seen in California wine

The Vineyards

Our single vineyard lots of Chardonnay almost always come from the small block of Chardonnay in the Madroña Estate. At 3,000 feet elevation and a slight north-facing slope, these 35+ year-old own-rooted Chardonnay vines thrive in the cool nights and warm days of our region. Our choice of the old Wente clone of Chardonnay with its hens-and-chicks clusters takes copious amounts of hand leaf-thinning, but the resulting fruit is inherently balanced with ripe apple and honey characters.

The 2016 Vintage

This is our first Single Vineyard Chardonnay since 2007, and we certainly didn't want to miss the mark to highlight the spectacular 2016 vintage. Not only is the wine entirely from our block of the Wente Clone of Chardonnay, but the new Remond barrel we tasted simply spotlighted the intensity and richness we love in a California expression of the variety. The aromas are a bouquet of luscious peach, floral notes and farm-fresh honey. All this is framed by the vanilla spice of great French oak and our El Dorado lemon citrus.

One look at the golden color of this wine, and we have a sense of the opulent texture. The palate starts elegantly with ripe apple and builds to a crescendo pear, peach and tropical mango. But truly it's the wonderful richness that steals the show. A partial malolactic fermentation has retained the vibrancy of fruit yet presents a round and rewarding sensation for taste buds. This is great California Chardonnay with the essence of El Dorado indelibly stamped in!

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Chardonnay from our Wente Clone block

Fermentation: Barrel-fermented new French oak

Malo-lactic Fermentation: Partial (CH-35)

Aging: 4 months sur lies in a 2016 Remond (French oak) Barrel

Bottled: February 27, 2017

Alcohol: 14.5%

pH: 3.81, TA: 0.45g/100ml

Production: 22 cases

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