



MADRONA

2017 Chardonnay - Hillside Collection

Chardonnay

Madrone 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 2017 Vintage

This Estate Grown blend of our old block of Chardonnay (clone 4) and our planting of the classic Wente clone has produced a Chardonnay with the elegance and richness we expect now out of great Chardonnay. Having been barrel fermented in mostly new and one-year-old barrels, there's a definite sweet vanilla spice on the nose. But the integration of this sense of "oakiness" into the broader subtle characters of cool-climate Chardonnay was our focused intent. Early-season peach, Bartlett pear and honeydew melon fruit waft together with our vineyard's terroir aspects of lemon peel and lime. Immediately on the first taste, the wine coats the entire palate with California Chardonnay richness. This luscious texture is dotted with more peach and pear characters as the flavors meander lazily into a finish of citrus and tart apple. The balance of richness and acidity makes this Chardonnay not only super versatile (for food and sipping), but also a pure expression of great El Dorado, mountain-grown fruit. And don't forget to serve it at a cool room temperature, as the fruit will pop even more!

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! (Cellaring Potential: 2-5years)

Facts

Appellation: El Dorado

Estate Grown

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

Aging: 4 months in a mixture of new and 1-year-old French oak

Bottled: January 11 and February 14, 2018

Alcohol: 13.8%

pH: 3.69

TA: 0.65g/100ml

Production: 426 cases

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MadroneVineyards.com