



# MADRÓNÁ

## 2017 Chardonnay - Signature Collection

### Chardonnay

The Signature Collection Chardonnay is the ideal marriage of four unique clones of Chardonnay from our home vineyards. With 100% barrel fermentation, the emphasis of this classic wine is the rich texture while completely expressing the varietal pureness of fresh citrus, honey and apple characters. Barrel aged “sur lie” for 10-11 months, the layers of complexity build a palate that is pure high-elevation Chardonnay.

### 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

It's hard to believe, but it's been 4 years since we've made a Signature Chardonnay. And may I say that the wait has been worth it! The aromas are subtle (as Chardonnay should be) with pear, citrus and hints of tropical guava. But still, there's a hint of creaminess in the nose. That creaminess (a pure characteristic of the 11 months *sur lees*) flows straight into the entry on the palate with a sense of ripe apple and tart lemon custard. The way these clones (Wente, 76 and 95) grow here in mountains produces an elongated mid-palate of richness and elegance (especially in a balanced growing season like 2017). And then comes the lingering finish. It's this wonderful sensation of cream, vanilla and a hint of toasty oak that is like savoring crême brûlée in one of the Paris cafés.

### Suggested Food Pairings

I'm really leaning towards an Alfredo sauce on fettuccini with sweet shellfish and a hint of tarragon (and lemon). Look for richness with butter and cream to pair with this Estate-Grown Chardonnay. (Cellaring Potential: 2-5 years)

### Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Chardonnay (14% Wente clone, 81% Dijon clones (76 & 95), 5% clone #4)

Fermentation: 100% barrel-fermented in 60-gallon oak barrels

Aging: 11 months in French and American oak (14% new French oak, 86% 1-year-old French oak)

Bottled: August 16, 2018

Alcohol: 13.2%

pH: 3.58

TA: 0.45g /100ml

Production: 176 cases