



A CRAFT WINERY & CELLAR DOOR

### Sourcing

100% Sonoma Coast, Sonoma County, California USA  
100% Gustaffson Vineyard

### Varietal Composition

100% Chardonnay  
Clones 96 and 17

### Technical Data

**pH** 3.59  
**TA** 0.60 g/100mL  
**RS** Dry >0.1g/L  
**Alc.** 14.2%

### Winemaker

Brian Graham



# 2016 Chardonnay "RESERVE"

SONOMA COAST, CALIFORNIA

### Background

Our 2016 vintage comes from one of the only "dry-farmed" Chardonnay vineyards on the Sonoma Coast. Ripening is constant and uniform. The intensity of fruit flavor we obtain with this vineyard is unique. The juice is concentrated with massive tropical fruit impact right off the wine. With minuscule yields, we wish we could have made more.

### Winemaking

We picked the 2016 vintage at 3:00 am, the coldest part of the morning. Sorted in the vineyard and arrived at the winery before day break. Whole cluster pressed straight to barrel for resting and fermentation. Each clone remained separate until blending directly before bottling. Sur Lees stirred every wee, until fermentation completed. Partial malolactic fermentation helped create an elegant, creamy Chardonnay. 100% barrel fermentation in only the best cooperages: Rousseau, Taransaud, Francois Freres.

### Tasting Notes

The nose shows ripe peaches, honeydew melon, Asian pear, piña colada and a hint of almond.

A crisp and balanced entry leads to medium-bodied wine full of tropical fruit flavors, a hint of caramelized sugar, jasmine and citrus on the finish.

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