



BENOVIA
WINERY

2017
THREE SISTERS CHARDONNAY
FORT ROSS-SEAVIEW



HARVEST NOTES

The winter and spring of 2017 were the wettest on record for Russian River Valley and Sonoma County. We welcomed rainfall that filled reservoirs and recharged groundwater after 5 consecutive years of drought. Spring temperatures were moderate with windy and foggy conditions and vines were able to set what looked like a larger than average crop. Several warm weeks in June provided optimal conditions for vine growth and kept our vineyard manager on his toes. The summer conditions to follow were ideal until an extreme heat spike in late August and early September accelerated ripening and set off a fast paced picking schedule. Fortunately, all of our vineyards were harvested and wines were in barrel when on October 8th, Sonoma County experienced the worst firestorm in California history.

WINEGROWER NOTES

This Chardonnay comes from two selected blocks within one vineyard, on the third coastal ridge from the ocean, near the town of Seaview. The low-fertility soils and the cool temperature near the Pacific Ocean produce a distinctive Chardonnay. This bottling comes from two blocks within the vineyard both planted to Chardonnay clone Dijon 76, 95 and 96. Harvested at night, the fruit was rigorously hand sorted prior to whole cluster pressing and barrel fermentation with indigenous yeasts.

TASTING NOTES

Maybe the most Burgundian Chardonnay in our portfolio, this seductive wine displays explosive aromas of Kaffir lime, citrus blossom with underlying mineral notes. On the palate, the wine displays tension between bright acidity and cool-climate structure framed with flavors of ripe apple and lemon custard. This wine is delightfully elegant upon release but will continue to gain complexity with bottle age for 4 to 6 years.

VINEYARD SOURCES

Three Sisters Vineyard farmed by Lee Martinelli, Jr.

HARVEST DATE

September 8th, 2017

ALCOHOL

14.1%

pH

3.64

TA

0.56 g/100ml

FERMENTATION

Whole cluster pressed and fermented with indigenous yeast

COOPERAGE

16 months in French Oak 30% new French Oak

BOTTLING

February 2019

CASES PRODUCED

228 cases

RELEASE DATE

March 2019