

— 2017



Dundee Hills Incline

Winemaking

Aged on the lees for 11 months in 12% new French Oak. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The fermentation time for this Chardonnay was one month long.

Notes

Aromatically the 2017 Incline Chardonnay is delineated with lemon, pear, and mint. On the palate it has phenomenal concentration and depth. It is the most powerful and forward of our chardonnay, encompassing flavors of honeyed pear and lemon, with a saline acid finish. The ideal drinking window is from 2019 through 2026.

Score

Wine Spectator 93

Specs

ALC: 12.5% 378 cases