

— 2017



Iron Filbert Vineyard

Winemaking

11 months in neutral French Oak barrels on lees. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyards. The fermentation time for this Chardonnay was one month long.

Notes

Aromatically the 2017 Iron Filbert Chardonnay is very open but precise in its youth, with aromas of pear, magnolia, chalk, star jasmine, and lemon. The palate has concentrated but fresh flavors of lemon and lime juice and minerals. It finishes with a very tightly coiled profile that is built for long term aging.

Specs

ALC: 12.5% 66 cases