

2016 OLEMA CHARDONNAY SONOMA COUNTY



ABOUT THE WINE: The 2016 Olema Chardonnay, made by Amici Cellars, is a blend produced from premier vineyards in Sonoma County, with 90% of the grapes coming from Russian River and 10% from Sonoma Coast appellations. A portion of the blend was aged in barrels for a rich, creamy texture with the remainder fermented in stainless steel which preserves the bright, vibrant fruit and crispness.

2016 VINTAGE: 2016 was another in a string of excellent vintages for Sonoma winemaking. Generous winter rains brought much-needed rainfall to saturate the root zones and replenish reservoirs. Moderate temperatures and bright sunshine enabled the vines to thrive throughout the spring and summer, creating a balanced, optimal growing pace. Warm days and cool nights during harvest season allowed ripening to progress at an even pace, resulting in wines that display complex fruit flavors and balanced acidity.

WINEMAKER NOTES: This opulent but well-balanced chardonnay opens with aromas of ripe pear, quince, warm toast and vanilla bean. On the palate, ripe apple and notes of pie spice are highlighted by fresh citrus, the melody of complex flavors lingering long on the finish.

RELEASE DATE: August 2017

ALCOHOL: 13.9%

APPELLATION: Sonoma County

BLEND: 100% Chardonnay

FERMENTATION: 50% stainless, 50% barrel aged in 30% new French Oak barrels. 66% of the blend completed malolactic fermentation.

SUGGESTED RETAIL PRICE: \$15.00