



# 2017 OLEMA CHARDONNAY SONOMA COUNTY



**ABOUT THE WINE:** The 2017 Olema Chardonnay, made by Amici Cellars, is a blend of premier vineyards in Sonoma County. A portion of the blend was aged in barrels for rich, creamy texture with the remainder fermented in stainless steel, which preserves the bright, vibrant fruit and crispness.

**2017 VINTAGE:** For Amici, the 2017 wine grape harvest will truly be remembered as a harvest of teamwork and dedication showed on all levels from our team, colleagues, friends and the first responders that saved our homes and livelihood. Almost all of our grapes were unaffected by the wildfires and this vintage is showing great promise with excellent quality, vibrancy and complexity to drink young or show through the years.

**WINEMAKER NOTES:** Classic aromas of pippin apples honeyed stone fruit, ripe lemon, honeydew melon, marzipan and cinnamon stick. Rich oily palate of golden apple, bartlet pear and savory lemon zest and thyme.

**ALCOHOL:** 13.8%

**APPELLATION:** Sonoma Coast, Petaluma Gap, Carneros, Russian River Valley

**BLEND:** 100% Chardonnay

**BARREL AGING:** 50% Stainless Steel; 50% barrel aged in 30% new French Oak, 66% Malolactic Fermentation

**SUGGESTED RETAIL PRICE:** \$16