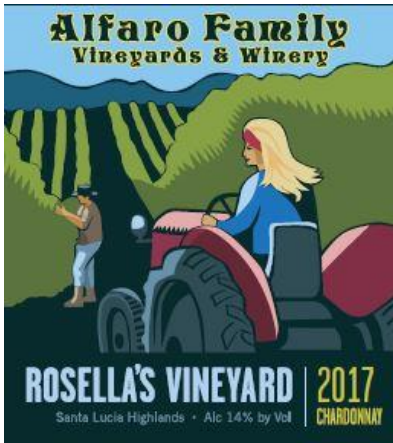


## 2017 “Rosella’s Vineyard” Chardonnay



### The Vineyard:

Planted in 1996 by Gary and Rosella Francioni, the 50 acre Rosella’s Vineyard – comprised of Pinot Noir, Syrah and Chardonnay varietals – is located on the Francioni estate property in the Santa Lucia Highlands appellation of Monterey County, overlooking the Salinas River Valley.

### Winemaking:

The grapes were whole cluster pressed directly into French oak barrels, where fermentation occurred spontaneously and no cultured yeast was added. The wine was fermented to dryness; the barrel was then topped up and aged on its lees. During the aging process it was routinely stirred and underwent complete malo-lactic fermentation. After 9 months of barrel age, the wine was racked, blended, settled and then bottled by gravity, without fining or filtration.

### The Wine:

Pale straw in color. This wine begins on the nose with the subtle hint of fresh baked bread, caramel and cinnamon, then leads to creamy tropical fruit flavors of mango, peach and pear on the palate, ending in a crisp finish with a nuance of oak. Enjoy with your favorite fish, shellfish, poultry, pork, or dishes that have a cream or butter base.

### Technical Data:

<b>Production</b>	200 cases	<b>Release Date</b>	November 2018
<b>Alcohol</b>	14 % by vol.	<b>Aging</b>	9 months in French oak (40% new)
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$32