

Sinor - La Vallee

2017 CHARDONNAY

Estate Grown | San Luis Obispo County

Bassi Ranch Vineyard is one of California's closest vineyards to the ocean—a wholly distinctive ultra-coastal terroir just 1.2 miles from the Pacific. The vineyard is pitched along steep slopes composed of marine sandy loam, and is organically farmed with biodynamic inputs. The 2017 Chardonnay Estate is comprised of three clones planted to 3.69 acres on the estate, specifically clones 4 FPMS Davis, 76 Dijon and 6 Dijon.

WINEMAKING

The 2017 Chardonnay reflects a maniacal attentiveness only possible through sole proprietorship from viticulture through winemaking. The aim was to create a singular Chardonnay that expresses the totality of Bassi Ranch's ultra-coastal terroir.

After several years of drought, an uptick in winter rainfall helped pave the way for a strong 2017 growing season. The fruit was night harvested by hand with multiple picks from September 20 through October 10. The picks ranged from 21.5 to 25.6 Brix. The early picks established a base of high-toned notes of citrus zest for energy and tension. The later picks layered in a sense of floral richness.

The individual lots were fermented with three different yeasts to build complexity and mouthfeel—specifically native yeasts for viscosity as well as Assmanhausen for pure fruit flavors and Montrachet for bready Burgundian qualities. Each lot was barrel fermented to achieve classic Premier Cru-style notes of vanilla and toasted oak. Each lot also underwent secondary malolactic fermentation for a creamier texture. Aging was 100 percent *sur lie* in French oak barrels to develop added body.

TASTING NOTES

The 2017 Chardonnay offers fragrant aromas of tropical fruit with notes of butterscotch, apricot and crème brûlée. The palate is rich and viscous, yet never loses its energy or focus. Flavors of pear, pineapple and peach show trailing notes of vanilla, mineral and spice. A luscious, full-bodied mid palate yields to a sense of balanced sleekness on the finish.

Winemaker

Mike Sinor

Harvest Dates

Sept. 20 - Oct. 10

Aging

15 months in French oak
33% new oak

Specs

Alc. 14.5%
Cases: 285

