



## Sunset Hills Vineyard 2017 Shenandoah Springs Clone 96 Chardonnay



### WINEMAKER'S NOTE:

This is our first release of a clone-specific wine for Sunset Hills. The goal is to show you a specific terroir, one that year after year delivers excellent fruit quality. I chose clone 96 for its complexity both in ripening and barrel aging. During ripening, the fruit has notes of pineapple and pear with great acidity. I saw this wine as a chance to highlight not only the vineyard, but how detailed we can get in growing and making wine.

### BLEND

100% Chardonnay:  
75% Clone 96  
20% Clone 76  
5% Clone 17

### VINEYARDS

Shenandoah Springs

### APPELLATION

Shenandoah Valley AVA

### HARVEST DATA

Harvest: 9.9.17  
Brix: 20.2  
pH: 3.3  
TA: 7.43

### WINEMAKING

Handling: Hand-picked, chilled, whole cluster pressed.  
Skin Contact: None.  
Yeast: CY, INOYS, D47, D254  
Fermentation: low temperature, barrel ferment  
Aging: 5% first fill; 11% second fill; 11% third fill; 73% neutral barrel  
Fining: Bentonite.  
Filtering: Sterile.

### THE WINE

Notes of light honeysuckle, Asian pear, raw almond, and lemon custard. Medium body and medium acid.

### CELLARING

2018-2020

### TECHNICAL ANALYSIS

Bottled: 5.2.2018  
Cases Produced: 432  
Alcohol: 12.5%  
Ph: 3.5  
TA: 6.67  
FSO<sub>2</sub> at bottling: 30ppm

### SUGGESTED FOOD PAIRINGS

Chicken breast with braised collard greens

Glazed eggplant with sorghum miso, clementine & spicy pecans

Porchetta with fire roasted pear