Winemaker's Tasting Notes Scot Covington - Winemaker

2017 Russian River Valley Chardonnay

2017 will be remembered as the year of the fires in Sonoma County, it will also be remembered as a near perfect vintage for most winegrowers. Spring rains meant that the vines had plenty of reserves to work with during bud break and the flowering seasons. The summer months were warm and mild, ideal growing conditions. Things warmed up in September that hastened the harvest season. All in all, yields were average to slightly below average with quality across all varieties at near perfection. At Trione we were done harvesting by October 6th, slightly earlier than normal.

Cases produced: 1,089

Winemaking: Time honored, traditional and hand crafted are the words I use to describe my winemaking style. This Chardonnay is selected, row by row, bunch by bunch in our Russian River Ranch vineyard. The whole bunches of grapes are placed into the press and gently squeezed to extract the juice. The juice is then cold settled with no additions made. After 24-36 hours of cold settling the juice is transferred to 100% French oak barrels in which 35-45% are new. The remaining 60-65 % of the barrels are one and two years old. A special mix of the previous vintage's lees is added to the juice as well as a selection of new yeast. The yeast that is used is a Bourgogne strain called CY3079.

Alcohol: 14.8 percent by volume

TA: 6.00 g/l pH: 3.55

Tasting Notes: Bottled poetry is the description of the 2017 Trione Chardonnay. Burgundian in style of both nose and palate. Rich and inviting, this wine offers a complex mix of toasty baguette, warm melted brie; silky but with the structure demonstrating the aging potential. The 2017 Chardonnay is tasting great now but will be awesome for the next 5-7 years. Cheers!

"Three generations, four decades, five ranches. Our family is deeply rooted in Sonoma County."