



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2019 LOS PRIMEROS CHARDONNAY

Sonoma County

VINEYARD STORY

Los Primeros – meaning “the first” – honors the early winegrowing pioneers in California who planted vines along the coast. Today, many of those plantings exemplify why Chardonnay is the best-selling variety in the United States.

THE PLACE

100% Sonoma County — Sonoma County is emerging as a top spot for Chardonnays to pair with food. With a much larger Diurnal Swing than our neighbors to the East, Sonoma Chardonnays tend to be more “European” in style with racy acid and more stone fruit flavors like white peach and apricot. This wine is a blend of both declassified barrels from some of our top single vineyard sites along with contracted sources picked by the winemaking team for specific flavor profiles. The result is a true Sonoma County style wine which is enjoyable on its own, but really enhances food to create not just dinner, but a dining experience.

WINEMAKING

The complexity shown by this wine comes not only from the vineyards but the winemaking. A blend of ripeness levels at harvest showcases both natural acidity and diverse aromatic characteristics. 53% of this blend was fermented and aged in stainless steel with no malolactic fermentation to preserve the inherent freshness of the wine. 47% was fermented in stainless and finished in a combination of new and neutral French oak with a full malolactic fermentation to enhance depth, complexity and mouthfeel.

CHEMISTRY

ABV: 13.5 | pH: 3.44 | TA: 0.55

SENSORY

The wine is day bright and pale gold in color. On the nose are fresh green herbs of chervil and lemongrass with notes of golden delicious apple, Meyer lemon and crème brûlée. In the mouth, flavors of golden delicious apple and butterscotch give way to higher toned fruits like apricot, peach, and fig. There is richness from both lees aging and a hint of toasty oak, but these are held in check with bracing acidity which makes the wine all at once mouth filling and thirst quenching. The finish is long with hints of roasted lemon and orange flower water.

This Chardonnay pairs well with soft rind cheeses, nuts, and dried fruits. Shrimp Scampi with a touch of lemon and parsley in the sauce does well as will roasted pheasant or squab topped with a fig reduction jus. Start with an avocado salad with green goddess dressing and you will have a meal to remember.

CASES

596 | \$25

