



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2017 SUN CHASE CHARDONNAY

Sonoma Coast, Sonoma County

VINEYARD STORY

Planted on the west-facing hillside where the cool Petaluma Gap collides with Sonoma Mountain, this site overlooks a broad sweep of the county from the San Pablo Bay to north Santa Rosa. Our Chardonnay block sits on a sun-drenched, rocky incline where fruit yields are naturally limited with small clusters and aromatic fruit.

THE PLACE

Vineyard Size: 1.57 acres

Soil Type: Goulding Cobbly Clay Loam

Elevation: 1000'

Clone: 76

Rootstock: 3309

Aspect: East-West

Spacing: 3.2' x 6'

Year Planted: 2007

WINEMAKING

Harvest Pick: September 7, 2017

Whole-cluster pressing

No sulphur added to juice prior to fermentation

100% native yeast primary fermentation

100% wild malolactic fermentation

Bottled: August 9, 2018

11 months in low toast, air-dry 3-year-old French oak, 25% new

CHEMISTRY

ABV: 14.1 | pH: 3.45 | TA: 5.60

SENSORY

Pale straw color with tinge of green. Aromas of Tarte Tatin, caramelized Golden Delicious apple entice. Meyer lemon, ripe white nectarine, grilled pineapple, hazelnut, and subtle brioche come through early in the palate then combine with lemon curd, key lime, and a bit of yeastiness further in the flavor profile. The zesty finish has brilliant acidity providing an electric counterpoint to the riper aromas and flavors. Viscous in nature with a rich, round mouthfeel. Poached salmon would be a delight as would thin crust mushroom pizza, pasta with a white sauce, steamed asparagus, creamy cow or sheep cheese including a Brillat Savarin. Delightful today and will reward you with proper cellaring for 3-5 years (2022-2025).

CASES

266 | \$50



Robert Parker
WINE ADVOCATE



JEB DUNNUCK

