



CONN CREEK
N A P A V A L L E Y

Sonoma 2017 Chardonnay

CONN CREEK IS A BOUTIQUE WINERY LOCATED ON THE SCENIC SILVERADO TRAIL IN THE HEART OF NAPA VALLEY. WE SOURCE GRAPES FROM PRIZED VINEYARDS ACROSS THE NAPA VALLEY AND SONOMA APPELLATIONS TO CRAFT OUR WINES. LIKE A GOURMET PANTRY OF SPICES, EACH VINEYARD AND APPELLATION CONTRIBUTES DISTINCTIVE CHARACTERISTICS TO THE WINE, INCLUDING THIS CHARDONNAY PRODUCED IN VERY LIMITED QUANTITIES.

[TASTING NOTES]

“Our Chardonnay has delicate aromas of ripe pear and apple with heavy honey notes. Broad acidity extends into a long finish.” — Elizabeth DeLouise-Gant, Winemaker

[VINEYARDS & VINTAGE]

- 2017 started out with an amazing amount of winter rains, something we haven't seen in years. This was followed by a cooler, more mild spring. Harvest for some of our fruit sped up considerably after back-to-back heat events in late August and early September. Crop sizes were on the lighter side.
- This Chardonnay is sourced from Sangiacomo Family Vineyards in Sonoma. The Sangiacomo family has been farming fruit in this area since 1927. Starting with pears before moving to grapes in the 1970s, the third generation combines traditional business practices built on handshakes with modern technology and farming practices.

[WINEMAKING]

- Handpicked grapes were whole-cluster pressed and the juice racked to barrel after settling overnight. Fermentation started after a few days in the barrels and was long and slow to preserve the aromas. A portion went through malolactic fermentation along with weekly stirring, which continued into late spring to further add richness and texture.

[FOOD PAIRING]

- Baked halibut
- Chicken picatta
- Mediterranean pasta



BLEND:

100% Chardonnay

AGING:

*30% New French Oak,
30% neutral oak,
40% stainless steel*

ALCOHOL:

14.0%

TA:

0.58 g/100mL

PH:

3.22

CASES PRODUCED:

140

ELIZABETH DELOUISE-GANT, WINEMAKER