



HIGHWAY 12

CRAFTED in SONOMA

CHARDONNAY CALIFORNIA · 2017

ABOUT THE WINE

The inaugural release for our Highway 12 portfolio, this 2017 Chardonnay is a culmination of several years of vineyard and winemaking experimentation. Starting with delicious fruit from the Clarksburg region, directly adjacent to Highway 12, we have a new staple from our cellar to your table.

TASTING NOTES

The nose presents elderflower blossoms and light citrus with a hint of stone fruit. On the palate is something quite different; crisp asian pear prevails. The fruit and floral notes are balanced by light acidity. Malo-lactic fermentation, 6 months barrel aging and 50% sur lee make the wine full, lush and rich.

WINEMAKING & VINEYARDS

Our vineyard partners for this wine are local Sonoma boys Ned Hill and Matt Stornetta of La Prenda Vineyards. They came to us with a new vineyard they were developing a few years back so we decided to jump in and give it a try. Hailing from from the cool Delta-Clarksburg region, also with a touch Sonoma Carneros, we opted for the minimalist approach - cool fermentation, light oak integration, lower alcohol.

WINE NOTES

Appellation: Clarksburg, Sonoma
Barrel Aging: 6 months
Alcohol by Volume: 13.5%
pH Level: 3.61
Titrateable Acidity: .053gm / 100ml

AVAILABLE IN
KEGS

NOTES:

