

# MACROSTIE

WINERY AND VINEYARDS

## 2019 MacRostie Sonoma Coast Chardonnay

**ORIGIN:** The grapes for this Chardonnay came from several exceptional Sonoma Coast vineyards. Sangiacomo and Hi Vista vineyards are located in the Carneros region. We also work with some amazing Russian River Valley properties, including vineyards owned by the renowned Dutton and Martinelli families. Other Russian River vineyard sites included Wohler and Mirabelle Vineyards. The Petaluma Gap AVA is also represented here with fruit from Lakeville Vineyard. Selected for their cool climates and unique growing conditions, these vineyards lend distinct and complex characteristics to our Sonoma Coast Chardonnay.

**VINEYARD NOTES:** 2019 was a remarkable growing season for most of Sonoma County with ample winter rainfall creating wet soils and cool temperatures that delayed budbreak in some areas. Spring and summer brought moderate to slightly above-average temperatures, while late-May rains delayed flowering slightly, but helped to produce smaller looser clusters that produce very flavorful and concentrated wines. All of the grapes for our Sonoma Coast Chardonnay were harvested by hand between September 6th and October 15th of 2019.

**WINEMAKING NOTES:** To preserve the bright and delicate character of the fruit, all of the grapes went direct to press as whole clusters and were then gently pressed. After settling, 80% of the juice was racked into French oak barrels for fermentation, 14% of which were new. To provide a very fresh and focused element to the final blend, 20% of the juice stayed in stainless steel tanks for a cool fermentation and never went to barrel.

The wine lots were aged on the lees for six months, both in tank and in barrel, with occasional stirring to increase richness and body. Only a partial secondary fermentation was completed, again to achieve a balance of rich mouthfeel and crisp acid. The final blend was assembled in May of 2020, just prior to bottling, which occurred between May 26th- June 4th, 2020.

**TASTING NOTES:** On the nose, beautiful aromas of tropical fruit, melon and perfumed lemon mingle with hints of slate, wet chalk and intriguing floral notes of jasmine and orange blossom. The lush tropical fruit is echoed on the velvety palate, with flavors of pineapple and guava giving way to layers of stone fruit, Key lime pie, Asian pear and yellow apple, all of which flow to a long, luxurious finish.

**ABV:** 14.5%

**AVA:** Sonoma Coast, CA

**VARIETAL COMPOSITION:** 100% Chardonnay

**OAK:** French oak barrels, 80%, 14% new

**MONTHS IN A BARREL:** 6

**WINEMAKER NAME:** Heidi Bridenhagen



CASES: 21,947

