

MEIOMI

CREAMY & LUSCIOUS

2016 CHARDONNAY

37% MONTEREY COUNTY

Ripe stone fruit and steely minerality

33% SONOMA COUNTY

Baked apple, citrus, and a supple texture

30% SANTA BARBARA COUNTY

Grilled pineapple, tropical fruit, and exotic spices

From the dense fogs and brilliant sun, to the high winds, cool coastal air, and diverse terrain, California's coast presents many challenges. And yet it's still one of the best winegrowing regions for producing world-class Chardonnay. Each of the vineyards chosen for this wine offers the best expression of their respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

GROWING SEASON

The 2016 bud break was earlier than average. With no frost events, the growing year was off to a great start. Warm and sunny days followed during fruit set resulting in even cluster development. After fruit set, the growing climate was classic: cool mornings followed by warm and sunny afternoons with no dramatic heat events. Verasion was early again, starting in late June. One or two heat spells signaled the vines to stop growing canopy and ripen the crop. The nights and mornings were cool, with daytime temperatures staying moderate in July, then heating up in the beginning of August. Harvest began early in an orderly fashion, but a brief heat and low humidity event pushed speedy picking for blocks that were at optimum Brix. After the heat, the rest of the grapes were at optimum Brix, which allowed us the luxury to let the fruit mature and focus in on flavor and tannin development.

WINEMAKING

Picking decisions were made with ripe flavor in mind. Maritime influences in the evening tempered the afternoon's warm sun, allowing for a long hang time and resulting in fully developed and concentrated flavors. Fermentation took place entirely in stainless steel tanks with minimal intervention, and lees stirring created a velvety mouthfeel. All of the wine underwent 100% malolactic fermentation and was aged on French oak for further depth and roundness.

TASTING NOTES

Smooth, opulent layers of pineapple and lemon peel are heightened by sweet smells of honey, almonds, baking spices, and subtle custard notes. The full flavors are highlighted by succulent acidity and a clean, mineral-driven finish.



AGING Combination of stainless steel tanks and aging on French oak

ALCOHOL 13.9%

TOTAL ACIDITY 5.8 g/L

RESIDUAL SUGAR 3.0 g/L

pH 3.5

GREAT TASTE LIVES HERE