

BARRA

of M E N D O C I N O

2017 Chardonnay



The beautiful golden color of this wine comes from the extended time in oak, as well as extended contact with the primary fermentation lees. Its fruity elements of honeysuckle, white peach, Crenshaw melon, and a hint of tropical guava mingle effortlessly with oak elements of subtle vanilla, caramel, hazelnut and fresh toasted bread. On the palate you will find a firm acid structure and distinct minerality, followed by a generously balanced mouth-filling silky roundness. The finish is powerful yet elegant, and delivers a quenching, satisfying experience.

This wine was barrel fermented in 30% new French oak (Francois Freres), with the remainder fermenting in more neutral barrels. After primary fermentation, the wine was left on the lees and stirred weekly using the bâtonnage method. The malolactic fermentation took place over 30 days. The bâtonnage stirring and malolactic fermentation give this wine its full, round, nutty mouthfeel.

Vintage:
2017

Production:
500 cases

Appellation:
Mendocino

Bottled:
June 2018

ph/TA:
3.55/.51

Alcohol:
14.5%

Harvest Brix:
25.8

Suggest Retail:
18.00

Estate Grown ■ Family Owned Since 1955 ■ Organically Farmed ■ Small Production

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