



## 2018 JOURNEY CHARDONNAY

### OUR ESTATE

Journey Chardonnay was first crafted in the 1990's. It was the most expensive Chardonnay at the time, and the most exquisite. The grapes for the Journey Chardonnay were selected from blocks known for their superior quality and Burgundian acid profile. For the 2018 vintage, individual outstanding barrels were sourced from over 4 different blocks from our Alexander Mountain Estate at different altitudes. When selecting barrels, we look for texture, high aromatics and elegance.

### WINEMAKING

Our Chardonnay is fermented spontaneously, with native yeast fermentation, conducted and finished by yeasts that reside within the winery. Several yeasts are present and conduct the fermentation, each contributing unique aromas and flavors. Once all the sugar has been fermented, the barrels are left to age "on the lees" allowing the now inactive yeast to release flavors and aromas analogous to brioche bread and toasted nuts as well as smoothing the palate. 30% new French oak was used to enhance the luscious mouthfeel which aids in the weighted middle palate and provides an elegant velvety texture.

### WINE PROFILE

**COLOR:** Light lemon yellow

**AROMAS & FLAVORS:** Grilled white peaches, lemon meringue, vanilla butter cookies, and kumquat.

**PALATE:** Apple cobbler, toasted almonds, and upside down pineapple cake, with a long finish.

**PAIRING RECOMMENDATIONS:** Crab Bisque, Scallops, Scallop Potatoes, Baby Vegetables with Green Goddess Dressing, Pan seared Ono with Chard, Chicken Liver Mousse

### VINTAGE NOTES

2018 was larger than life. Characterized by a long and cooler growing season, the Sauvignon Blanc vineyards matured to perfection. Diligent vineyard practices, such as leaving more leaves to shade the clusters protecting clusters on the warmer days illustrated the impact of small cultural practices that can make a huge difference in the finished wines. Overall, temperatures were mild and facilitated slower, longer ripening resulting in high density of flavors and aromas while maintaining outstanding natural acidity.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### APPELLATION

100% Alexander Valley

#### ALCOHOL

14.1%

#### PH

3.63

#### COMPOSITION

100% Chardonnay

#### ÉLEVAGE

8 months in barrel;  
52% new French oak,  
48% neutral French oak

#### TA

0.56 g/L

#### RS

0.23 g/L