

ETUDE

Estate Carneros  
Chardonnay 2017

**\$48.25**

\* Suggested retail price

*Etude*

	Product code	14517561
	Licensee price	\$41.78
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Table Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Varietal(s)	Chardonnay 100 %
	Colour	White
	Closure type	CORK-Natural

#### ABOUT THIS WINERY

Etude Wines is known for its 35 year legacy of high quality Pinot Noirs that deliver the best of the old and new world style and winemaking techniques.

Grace Benoist Ranch is our flagship estate property. Etude was founded on the philosophy that winemaking begins in the vineyard long before the harvest and that superior grape growing diminishes the need for intervention by the winemaker, resulting in authentic varietal expression.

#### TASTING NOTES

Vibrant yet elegantly restrained, the wine is crafted as a showcase for the fruit, without malolactic fermentation and the lightest touch of oak. Aromas and flavors of pineapple, Granny Smith apple and Bartlett pear, Meyer lemon and a beautiful minerality are accompanied by lemon zest and citrus blossom. A solid backbone of acidity, with great structure and balance, are the signature of this wine each vintage.

#### PRODUCT NOTES

Overall, 2017 proved to be a slightly smaller yielding vintage but one of exceptional quality. A brief period of warm weather occurred as September began. Temperatures subsided just when we needed, and the fruit was allowed to mature and ripen perfectly on the vines. Overall, a quick and intense harvest, with the quality of the vintage showing great flavor intensity, perfect ripening and maturity, lovely balance and complexity.

#### PRODUCTION NOTES

The fruit for our Carneros Estate Chardonnay was harvested at night and gently whole-cluster pressed before being transferred to neutral French oak barrels for fermentation. The wine was bottled after 10 months of maturation, with a weekly stirring of the yeast lees for the initial two months of aging to enhance aromatics and increase mid-palate texture. Our Chardonnay is crafted to showcase the unique terroir of Grace Benoist Ranch.

