CHAPPELLET

Grower Collection

2017 Grower Collection Chardonnay, Calesa Vineyard, Petaluma Gap

Winemaker Phillip Corallo-Titus

The Wine

Exposed to the fog and wind that funnel through the Petaluma Gap, Calesa is a cool-climate vineyard where Chardonnay ripens slowly, developing pure, vibrant flavors and ideal acidity. Farmed by acclaimed grower Oscar Renteria in shallow, gravelly loam soils, our prized hillside blocks at Calesa feature several exceptional clones of Chardonnay. In addition to producing naturally low yields, this diversity of clonal material results in a complex and layered wine with beautiful notes of citrus, tropical fruit and spice.

Growing Season & Harvest

After five years of drought, the 2017 growing season started off with record-setting rainfalls that replenished the vines and pushed the growing season to a later-than-normal start. In the vineyards, we applied thoughtful canopy management techniques to achieve balanced crops with just the right amount of sunlight on the fruit. Moderately warm temperatures in late May led to a perfectly timed bloom and fruit set for Pinot Noir and Chardonnay. While rising temperatures in the last week of August resulted in a brisk pace to harvest, the grapes were able to achieve ideal ripeness, resulting in wines with lovely colors and aromatics accompanied by beautifully concentrated flavors.

Tasting Notes

The 2017 growing season yielded a radiant expression of Chardonnay at Calesa Vineyard, with inviting aromas of Meyer lemon, orange zest and hints of tropical flowers. On the palate, luxurious layers of brioche, melted butter and baking spices add depth and complexity to flavors of lemon drop, lychee and apricot, with fine-tuned acidity and subtle hints of smoke and sweet oak carrying through to a long, satisfying finish.

Wine Statistics

Harvested Sept. 4 – 8, 2017
23.1° Brix at Harvest
14.1% Alcohol
TA – 0.63g/100ml
pH – 3.35
1,646 Cases Produced

Wine Blend

100% Chardonnay

Clones

ENTAV 548, Robert Young, Dijon
809 and Spring Mountain