



**BENOVIA**  
WINERY

2016  
**THREE SISTERS CHARDONNAY**  
FORT ROSS-SEAVIEW



**HARVEST NOTES**

After 4 years of drought in Sonoma County the 2016 growing season started with abundant and consistent rainfall, replenishing reservoirs and recharging soils with much needed water. Moderate spring temperatures encouraged the vines out of dormancy with an early bud break. Light but consistent rainfall and moderate temperatures in the spring provided optimal conditions for rapid shoot growth and the growing season got off to a fast and furious pace. Temperatures during bloom were nearly perfect in the Russian River Valley resulting in yields that are likely at, or near, Sonoma County's historic average. The weather through the summer continued with warm days and cool nights, with very few heat spikes.

**WINEGROWER NOTES**

This Chardonnay comes from two selected blocks within one vineyard, on the third coastal ridge from the ocean, near the town of Seaview. The low-fertility soils and the cool temperature near the Pacific Ocean produce a distinctive Chardonnay. This bottling comes from two blocks within the vineyard both planted to Chardonnay clone Dijon 76, 95 and 96. Harvested at night, the fruit was rigorously hand sorted prior to whole cluster pressing and barrel fermentation with indigenous yeasts.

**TASTING NOTES**

Maybe the most Burgundian Chardonnay in our portfolio, this seductive Chardonnay displays explosive aromas of Kaffir lime and citrus blossom with underlying mineral notes. On the palate the wine displays tension between bright acidity and cool-climate structure framed with flavors of ripe apple and lemon custard. This wine is delightfully elegant upon release but will continue to gain complexity with bottle age.

**VINEYARD SOURCES**

*Three Sisters Vineyard farmed by Lee Martinelli, Jr.*

**HARVEST DATE**

*September 11th, 2016*

**ALCOHOL**

*14.1%*

**pH**

*3.63*

**TA**

*0.57 g/100ml*

**FERMENTATION**

*Whole cluster pressed and fermented with indigenous yeast*

**COOPERAGE**

*16 months in French Oak 30% new French Oak*

**BOTTLING**

*March 2018*

**CASES PRODUCED**

*234 cases*

**RELEASE DATE**

*April 2018*