



**BENOVIA**  
WINERY

2017  
RUSSIAN RIVER VALLEY CHARDONNAY



**HARVEST NOTES**

The winter and spring of 2017 were the wettest on record for Russian River Valley and Sonoma County. We welcomed rainfall that filled reservoirs and recharged groundwater after 5 consecutive years of drought. Spring temperatures were moderate with windy and foggy conditions and vines were able to set what looked like a larger than average crop. Several warm weeks in June provided optimal conditions for vine growth and kept our vineyard manager on his toes. The summer conditions to follow were ideal until an extreme heat spike in late August and early September accelerated ripening and set off a fast paced picking schedule. Fortunately, all of our vineyards were harvested and wines were in barrel when on October 8th, Sonoma County experienced the worst firestorm in California history.

**WINEGROWER NOTES**

The Chardonnay is now sourced principally from our Martaella Estate Vineyard. We have planted heirloom clones of Chardonnay that retain bright acidity and express beautiful floral and mineral notes. The low-fertility soils and the cool temperatures, in this part of the Russian River Valley, unite to form an ideal place for growing Chardonnay. The fruit was harvested at night and then rigorously hand sorted before whole-cluster pressing. After settling overnight, the juice was fermented in barrel with indigenous yeast.

**TASTING NOTES**

This Chardonnay is bursting with aromas of sun-ripened Golden Delicious Apple, poached pear and marzipan. The nose is filled with dried apricot and white rose, knit together by balanced acidity and a long-complex finish. Barrel fermentation and oak aging for 12 months have added hints of toasted almond, and spice cake to a subtle minerality on the finish.

**VINEYARD SOURCES**

*Martaella Estate, Zio Tony Ranch Vineyard*

**HARVEST DATE**

*August 18th & 19th, 2017*

**ALCOHOL**

14.1%

**pH**

3.61

**TA**

0.58 g/100ml

**FERMENTATION**

*Whole cluster pressed and fermented with indigenous yeast*

**COOPERAGE**

*12 months in French Oak 28% new French Oak*

**BOTTLING**

*January 2019*

**CASES PRODUCED**

653 cases

**RELEASE DATE**

*March 2019*