

Baldacci

FAMILY ESTATE VINEYARDS
NAPA VALLEY

FAMILY OWNED | ESTATE GROWN | EST. 1998

VINEYARD NOTES

Our Honey B Vineyard is located in the Carneros AVA of the Napa Valley. This cool climate growing region is widely recognized for premium Chardonnay and Pinot Noir wines which are influenced by the cooling effect of the Pacific Ocean combined with summer fog, warm days, and a long, temperate growing season. We have 20.68 acres planted to Chardonnay, Pinot Noir, Merlot, Syrah and Gewürztraminer.

The 2017 vintage was a year of many challenges. We finally saw rain that helped replenish our reservoirs and recharge vineyard ground across Napa Valley. Early summer was warm, with several heat spikes. The wildfires in October came right as harvest was wrapping up for many in the valley, with an estimated 90% of the grapes already in. The 2017 harvest has tested every winemaker's quick thinking, thanks to the ups and downs that Mother Nature has through their way.

WINEMAKING NOTES

Our Chardonnay is whole cluster pressed and then chilled and settled in tank for 3 days. The juice is then raked to 100% French oak barrels where fermentation begins naturally and on native yeasts. After primary fermentation, malolactic fermentation is also allowed to begin, naturally. Once ML commences, barrels are stirred and topped each week for 9 months. The wine then settles for another month before it is raked clean and prepared for bottling.

WINEMAKER TASTING NOTES

Tango: In perfect unison, the oak and fruit support each other without either dominating. Aromas of honey, tangerine peel, fresh oak and pineapple complement the taste of caramel-covered apple, slight hints of cool rock and a beautiful finish of vanilla. The weight of this Chardonnay matches well with full orchestra salads!

Honey B Vineyard, Carneros, Napa Valley
2017 Sorelle
CHARDONNAY

Technical Information

Varietal Blend:	100% Chardonnay
Vineyard:	Honey B Vineyard (estate owned)
Appellation:	Carneros, Napa Valley
Clonal Selection:	Wente, Robert Young, 15 & 48
Alcohol:	14.5%
T.A.:	6.0 g/L
pH:	3.55
Residual Sugar:	1.3 g/L
Brix at Harvest:	24.8°
Oak Regime:	100% French Oak/30% new/100% barrel fermented/10 months barrel age with batonnage
Bottling Date:	August 8, 2018
Production:	2,604 cases (12 x 750ml)
Suggested Price:	\$40
Accolades:	N/A

