PALI WINE CO 2017 CHARDONN (PALI VINEYARD) **2017 CHARDONNAY**

In 2015 our own estate vineyard produced its first harvestable crop of Pinot Noir and Chardonnay. With a vineyard of our own, we've been able to use the techniques and wisdom passed on to us by local legends, collaborators, and wine-growers to cultivate perfectly specific Pinot Noir and Chardonnay for our own winemaking. Pali Vineyard spans 50 acres in Gypsy Canyon of the Sta. Rita Hills appellation in Santa Barbara County. 6 acres are planted to Chardonnay, where the grapes are farmed using the highest quality, least intrusive and most sustainable farming practices. On Pali Vineyard there is a bio-diversity of life including wild plants, grasses, and insects, helping to naturally maintain healthy soils without the use of chemical farming. We chose to plant Clone 95, originally grown in Dijon in Burgundy, France. Clone 95 is suited for a cool-weather site like Pali Vineyard, and although it crops at below average quantities, we prefer its superior quality when used to make elegant, mineral, and acid-driven Chardonnays like this one. The grapes for this estate Chardonnay were hand-harvested and hand-sorted before fermented in small lots and barrel aged in 50% new French oak and 50% neutral French oak barrels for 480 days before bottled. Malolactic fermentation is partially inhibited, resulting in a crisp style of Chardonnay. All of our vineyard designated wines express the nuanced characteristics discovered on remarkably unique and excellent vineyards.

WINEMAKER NOTES

Subtle aromas of hazelnut, white peach, lemon peel and dried apple show on the nose of this bottling. There is a toasted hazelnut touch to the palate, cut by a tangy lemon paste flavor and a strong sizzle of lime-juice acidity.

VINEYARD(S): Pali Vineyard

FARMING: Sustainable (SIP Certified)

ABV: 14.8%

AVA: Sta. Rita Hills

VARIETALS: 100% Chardonnay, Clone 95 HARVEST DATE: September 22, 2017

BRIX AT HARVEST: 24.3 pH AT HARVEST: 3.44 **PRODUCTION:** 250 Cases FIRST VINTAGE: 2016

ACCOLADE(S): 90 Points, Wine Enthusiast

ABOUT PALI WINE CO.

To craft world class, critically acclaimed, site-specific Pinot Noirs and Chardonnays.

Our original Pali brand produces premium Pinot Noir and Chardonnay sourced primarily from vineyards in the Sta. Rita Hills and neighboring wine-growing regions. The region's terroir, including its transverse ranges, limestone rich soils, and cool ocean fog, is ideal for growing Pali's poised Pinot Noir and Chardonnay wine grapes. Pali produces a wide-range of bottlings from entry-level to esoteric vineyard and clonal-specific, from still to sparkling, and from white to pink and red. While most of our grapes come from our Sta. Rita Hills estate 'Pali Vineyard,' Pali partners with a handful of other family-owned and world-renowned vineyards in the area among the likes of Fiddlestix, Rancho La Viña, and Bien Nacido Vineyards. Most recently. Pali has introduced its 'Wild Series,' natural wines made using only wild, naturally occurring yeasts that remain unfined and unfiltered.

