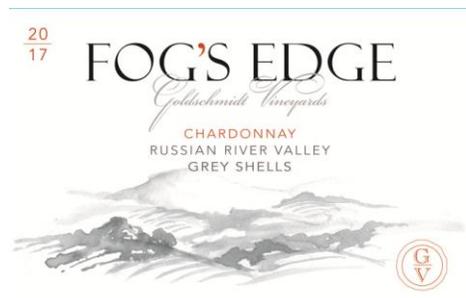


2017 FOG'S EDGE

RUSSIAN RIVER VALLEY CHARDONNAY



TECHNICAL NOTES

Vintage:	2017
Varietal:	100% Chardonnay
Clone:	Old Field Selection
Rootstock:	AXR1
Soil:	Goldridge (sandy loam)
Press:	Gentle whole-cluster pressed Settled for 48 hrs.
Vineyard:	Peters
Yield:	3.6 tons per acre, by hand
pH:	3.4
Total Acidity:	6.3 g/L
Alc %:	13.9
Ferment:	Stainless Steel
M-L:	Partial
Filtering:	Unfiltered
Aging:	18 months, 6 barrels total Fr. Freres Oak barrel, new Seguin-Moreau barrels, neutral
Toast:	Medium-Plus
Cases Produced:	197

Fog knows no boundaries. Fog moves in at a slow pace, covers a landscape, and brings with it silence and mystery. You cannot see through or into fog. Like a cat, fog is always looking, taking everything in. Everything that has a shape: mountains, buildings, fences, people, all get obscured by fog. But fog does not continue endlessly, and where it stops, the world is clear and bright to us again. Fog makes many appearances around the rolling hills and gentle slopes of the Russian River Valley. This area known for its foggy nights and misty mornings has the ideal climate and soil for growing premium Chardonnay. Just as fog knows no boundaries, the range of Chardonnay styles is almost as limitless. But one discretionary limit is of winemaker Nick Goldschmidt's making: cool climate Chardonnay. It is the reason why winemaker Nick Goldschmidt loves working with this noble varietal. He so beautifully captures this delightful style of Chardonnay in Fog's Edge:

"Three select rows were separately fermented and then aged in small French oak barrels. This vineyard should have been replanted, as it is on AXR1, which is the rootstock destroyed by phylloxera in 1989. However, phylloxera can't survive in this powdery, sandy loam soil. On top of this, we have the scion (Chardonnay) which is not a modern day clone but an old field selection. This was selected for its characters of white peach and nectarine. ...Characters you do not find in modern day clones. The wine spent 18 months in French oak, of which 17% was new and left without SO₂ for most of that time. No M-L. As a result here is a wine with plenty of mineral and great mouth watering flavors that last in the mouth, like forever." –Nick G.

Vintage Notes:

After almost five years of drought, the 2017 growing season started with record setting rainfalls. However, the increased rainfall also increased vine vigor that required extensive canopy management. Flowering started with sunny and warm conditions, and the wide variety of weather conditions that followed kept us busy. There were foggy and windy days, as well as unusual heat spikes. In June several heat spikes not only drove canopy growth but also seemed to leave clusters with smaller berries and berry weights lighter than normal. At the end of August temperatures soared past 100 degrees. As the heatwave subsided and temperatures actually fell to below normal ranges, vines began to relax and things were back to normal. On October 8th, the fires started. It was far from normal now! Fortunately at this time our Chardonnay had already been harvested, processed, and put into tank. The color, aromatics and flavors are outstanding and reflect the overall excellent quality for the 2017 vintage.

Tasting Notes:

Beautifully perfumed aromatics of caramel, honey, apricot, and nectarine are enhanced by just a kiss of toasty oak. The bright crisp mouthfeel exposes zesty granite flavors that seamlessly weave around a core of butterscotch and honeycomb. This medium-bodied Chardonnay offers a luscious texture and finishes with an appealing mineral note of wet stones.