



The 2017 Chardonnay was sourced from Sonoma County. Grapes were whole-cluster pressed, and fermented in 40% new French oak barrels and aged sur-lie for 11 months. The non--new oak portion was aged and fermented in a concrete egg--shaped vessel. Malolactic fermentation was inhibited in order to retain as much of the grape's natural acidity as possible. The aromas are sophisticated and expressive with pineapple, creamy strawberries, lychee fruit, flinty minerals, Bosch pear skin, and citrus flowers. Nuances of gunpowder, white pepper and early summer melon add further dimension to these complex aromatics. The mouth is simultaneously rich and delicate with creamy minerality upfront, opulent yet pure Chardonnay flavors and finishes with a kiss of toasted brioche and hazelnuts.

- Mark Herold  
*Winemaker*

## 2017 CELANI

Chardonnay  
Chuy Vineyard, Sonoma

**Celani Family Vineyards** is a small, family owned vineyard, producing approximately 4,000 cases of wine annually. There are 17 planted acres on the 20 acre estate. The vineyard was originally planted in the late 90's to Merlot and Chardonnay vines. Because of the great success of our Tenacious Brand, the vineyard has since been grafted over to consist of Merlot and Cabernet Franc. As of the 2011 vintage of Tenacious, this wine is 100% estate grown.