

# VIÑAS ZURINAGA

P.O. BOX 2544  
SEBASTOPOL  
CALIFORNIA  
95473

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## 2016 SONOMA COAST 7 ROWS CHARDONNAY

The tasting experience begins with aromas of toasted almond and citrus blossom. The first sip delivers fresh fruit notes of orange rind and quince, followed by a burst of peach and crisp sugar snap peas. The wine expresses a round mouth feel, with richness and acidity in balanced harmony followed by a long clean and bright finish. Its youth and tightness notwithstanding, it possesses an excellent structure. Although ready to drink now, this vintage is clearly cellar-worthy and will benefit from additional bottle time. Your patience will be rewarded. This wine is meant to be enjoyed with food. We recommend decanting in this first year.

May 5, 2018, was the inaugural release of our 2016 Sonoma Coast “7 Rows” Chardonnay. As with our Pinot, the 7 Rows Chardonnay starts with meticulous farming. The grapes come from the Barlow Homestead Vineyard in northwest Sebastopol, densely planted and farmed organically. There are two selections of clones, Kistler Mt Eden and Hyde-Wente. Our grapes come from seven specially selected rows at the juncture of both clones, ergo the name 7 Rows. Fermented and aged in French Oak, the wine is produced without additives or manipulation.

#### VINEYARD:

100% TBH: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol, CA

#### FARMING:

Organically farmed by Small Vines Viticulture, Inc.

#### SPACING:

4'x3'

#### SOILS:

Dark gray Goldridge fine sandy loam

#### YIELD:

~1.2 lb. per vine, naturally, lightly thinned for uniformity

#### CLONES:

60 % Hyde Wente and 40% Kistler Mt Eden Selections

#### PRESSING METHOD:

100% whole cluster, very slow and gentle press cycle

#### HAND HARVEST:

September 8, 2016

#### BRIX AT PRESSING:

21.2 - 22.2

#### BOTTLING:

Bottled unfiltered, August 23, 20

#### CHEMISTRY:

pH: 3.24, TA: 0.64 g/100ml, RS: .09 g/L, Alc: 13.7%

#### RELEASED:

June 2, 2018

