

# VIÑAS ZURINAGA

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## 2017 SONOMA COAST 7 ROWS CHARDONNAY

The tasting experience begins with aroma of almonds. The first sip delivers fresh fruit notes of Meyer lemon essence, followed by a soft and rounded mouthfeel in the front palette. The wine expresses a clean and crisp minerality, with acidity in balanced harmony followed by a long clean and bright finish. It possesses an excellent structure. Although ready to drink now, this vintage is clearly cellar-worthy and will benefit from additional bottle time. This wine drinks well with or without food.

June 1, 2019, was the release of our 2017 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 7, 2017

#### BRIX AT PRESSING:

23.1

#### BOTTLING:

Bottled unfiltered, August 31, 2018

#### CHEMISTRY:

pH: 3.21, titratable acidity 6.8 g/L, volatile acidity(acetic) 0.60 g/L  
L-malic acid <0.05 g/L, glucose + fructose 1.2 g/L, ethanol 14.2 % vol, Alc: 13.8%

#### RELEASED:

June 1, 2019

