

VIÑAS ZURINAGA

P.O. BOX 2544
SEBASTOPOL
CALIFORNIA
95473

415-793-7969

2018 SONOMA COAST 7 ROWS CHARDONNAY

With a pale golden hue the tasting experience begins with the aroma of light fruit and a hint of citrus on the nose. The first sip delivers fresh and bright fruit, followed by a soft rounded mouthfeel of creamed oats in the front palate. The wine expresses a clean and crisp minerality, with a balanced acidity that we have come to expect, followed by a long dry finish of subtle fruit. 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.

August 1, 2020, was the release of our 2018 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 17, 2018

BRIX AT PRESSING:

22.3

BOTTLING:

Bottled unfiltered, September 5, 2019

CHEMISTRY:

pH: 3.22, titratable acidity 7.0 g/L, volatile acidity (acetic) 0.52 g/L

L-malic acid <0.06 g/L, glucose + fructose 1.7 g/L, ethanol 13.7 % vol, Alc: 13.7%

RELEASED:

August 1, 2020

