

DALECIO

FAMILY WINES



2017 CHARDONNAY

SONOMA COAST SINGLE VINEYARD



Tasting Notes

The 2017 Sonoma Coast Chardonnay is a single vineyard wine from Reuling Vineyard. The wine opens with aromas of apricots, citrus peel, lemon curd and a hint of crème brûlée. Medium to full-bodied, the palate is soft, vibrant and fresh with layers of acidity, beautiful citrus flavors and a creaminess with great tension. The well-integrated oak brings another layer of texture and aromatics to the wine. 2017 was an exceptional vintage for Sonoma Coast Chardonnays and this is a fine example.

Varietal Composition

100% Chardonnay – Montrachet clone

Harvested

September 1, 2017

Bottled

February 14, 2019

Barrel Aging

60% new French oak, multiple coopers

Production

175 cases

Alcohol by Volume

13.4%

93
PTS

The 2017 Chardonnay comes from a single vineyard on the Sonoma Coast, the Reuling vineyard, planted to Montrachet clone. Aged in 60% new French oak, it opens with vivacious notes of ripe apricots, warm grapefruit and lemon curd plus hints of honeyed toast, toasted almonds and nutmeg. Medium to full-bodied, the palate reveals a pleasant creaminess to the texture and a great intensity of stone fruit and citrus flavors, finishing long and refreshing.

-Robert Parker Wine Advocate, Lisa Perrotti-Brown (October, 2019)