



FROSTWATCH *Vineyard & Winery*

## Frostwatch 2018 Bennett Valley Chardonnay

**Cases produced:** 200 cases

**Suggested retail:** \$32

**Composition:** 100% Chardonnay—80% Platt Wente Clone, 20% Clone 4

**Harvest dates:** October 19<sup>th</sup> for the Platt Wente Clone, October 15<sup>th</sup> for the Clone 4

**Brix at Harvest:** Platt Wente Clone 23.8 brix, Clone 4 23.7 brix

**Blend TA:** 5.0 g/l

**Blend Ph:** 3.50

**Alc:** 14.8%

**Vineyard Sources:** The grapes come from two blocks in our Frostwatch Vineyard. Our vineyard is located in Bennett Valley, an AVA established in Sonoma County on 2003. A gap in the surrounding mountains permits cool coastal breezes and fog to pour into the valley on a regular basis throughout the spring and summer. As a result, the appellation is distinguished by its very long growing season, modest yields relative to other areas and full-flavored wines with good natural acidity. Frostwatch Vineyard, planted in 1997, is located on a rocky apron beneath Bennett Peak. We planted the Platt Wente Block in 2008 at double the density of our previous plantings and utilized a very low-vigor rootstock (420A). The Clone 4 block was planted when we originally developed the vineyard in 1997 on 5C, another relatively low vigor rootstock.

**Winemaking:** The grapes for both lots were picked at night and then whole cluster pressed and barrel fermented utilizing indigenous yeast. After a four-week primary fermentation was complete, malolactic fermentation utilizing indigenous malolactic bacteria proceeded and finished in early March 2019 for both the Platt Wente lot and the Clone 4 lot. During the 4 and ½ months the wine was going through primary and malolactic fermentation, the barrels were topped, stirred and topped weekly. The purpose of topping the barrel prior to stirring is to minimize oxidation. The frequent stirring heightens the sur lees character of the wine and acts to better integrate the oak notes from the barrels with the wine. The wine was fermented and aged in 30% new French Oak and 70% once used French Oak for 19 months. The wine was fined and bottled unfiltered on May 28<sup>th</sup>, 2020.

**Tasting Notes:** As with other Frostwatch Chardonnays, this wine is a blend of two different clonal selections from our vineyard. Clone 4 contributes a full mouthfeel with loads of red apple fruit, while fruit from the Platt-Wente Block contributes vibrant citrus notes and a touch of minerality. This wine continues to improve with additional bottle aging and still has yet to reach its full potential. The wine pairs well with a variety of foods, however it is rich and complex enough to drink beautifully on its own.

**Winemaker:** Brett Raven

**Ratings:** 2018—98 pts, 2021 Press Democrat North Coast Wine Challenge White Wine Sweepstakes Winner, 90 pts Wine Advocate, May 2021, 2017—95 pts, Gold Medal 2020 Press Democrat North Coast Wine Challenge, 90 pts, Gold Medal 2020 American Fine Wine Competition. 2016—95 points, Best of Class 2019 Press Democrat North Coast Wine Challenge, 94 pts 2019 American Fine Wine Competition, Gold Medal 2019 San Francisco Chronicle Wine Competition, 90 Pts Wine Advocate.