

Frostwatch 2015 Ophira Bennett Valley Chardonnay

Cases produced: 50 100% New French Oak Composition: 50% Platt Wente Clone Chard 50% Clone 4 Chard Brix at Harvest: Platt Wente Block 24.4, Clone 4 Block 24.0 Release: 12/20/17 Blend TA: 5.4 Blend Ph: 3.48 Suggested retail: \$45 Harvest date: 9/28/15 Harvest date: 9/28/15

Alc: 14.8% Vineyard Sources: The components of our Reserve come from select barrels of Platt Wente Clone and Clone 4 Chardonnay planted in the Frostwatch Vineyard located in Bennett Valley, a relatively new AVA in Sonoma County. This Clone 4 block was planted in 1997 and the Platt Wente Block was planted in 2008, The Clone 4 is planted on 5C rootstock (low vigor) and the Platt Wente is planted on 420A (a very low vigor rootstock—planted at double the vine density of the Clone 4 block). The Clone 4 block produces fruit with ripe red apple characteristics and the Platt Wente block produces focused citrus flavors and produces tiny clusters and small berries. As a result, the Platt Wente clone tends to produce wines with great flavor concentration. It pairs well with the Clone 4 fruit that contributes rich, round flavors. **Winemaking**: The wine was harvested at night and whole cluster pressed and then barrel fermented utilizing indigenous yeast. The wine finished primary fermentation five weeks later. After primary fermentation was complete, malolactic fermentation utilizing indigenous malolactic bacteria proceeded and finished in late May of 2016. During the seven months the wine was going through malolactic, 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 barrels selected for this wine were 100% new French oak. The wine was aged in these barrels for a total of 19 months. The wine was fined and bottled unfiltered on May 4, 2017.

Back Story & Tasting Notes: Frostwatch has steadily been gaining a reputation for its Bennett Valley Chardonnays. Previous vintages of Ophira have received ratings of 94 and 92 from the Wine Enthusiast as well as a 91 from Connoisseurs Guide to California Wine and 90 points from Robert Parker. This wine exhibits generous notes of citrus and stone fruits on the nose, with a hint of crème brulee (a character common to Frostwatch Chardonnays). On the palate, the wine is bright, but with a plushness that reveals well balanced fruit flavors and minerality with good acidity on a lengthy finish. The age-worthy wine will compliment many foods but has the complexity and richness to easily stand on its own.

Winemaker: Brett Raven

Ratings: 2015—Double Gold 2018 American Fine Wine Competition, Gold Medal 2018 San Francisco Chronicle Wine Competition (not yet sent out to other reviewers). 2014—92 pts Wine Enthusiast, Gold Medal San Francisco Chronicle Wine Competition.