



FROSTWATCH *Vineyard & Winery*

Frostwatch 2016 Bennett Valley Chardonnay

Cases produced: 800 cases

Suggested retail: \$30

Composition: 100% Chardonnay—75% Clone 4 and 25% Platt Wente Clone

Harvest dates: September 30th for the Platt Wente Clone, Clone 4 September 30th and October 10th

Brix at Harvest: Platt Wente Clone 24.0 brix, Clone 4 23.5 Brix for both picks

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, a relatively new AVA in Sonoma County. 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 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 mid-February 2017 for the Platt Wente lot and late January for both Clone 4 lots. During the 4 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 35% new French Oak, 60% once used French Oak, and 5% neutral French Oak for 19 months. The wine was fined and bottled unfiltered on May 14th, 2018.

Tasting Notes: The 2016 vintage (like the 2012, 2013, 2014 and 2015 vintages) was an excellent vintage in Bennett Valley. The growing season was long with moderate temperatures and very low disease pressure in the vineyard. As with other Frostwatch Chardonnays, this wine is a blend of two different clonal selections. 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: 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. 2015—93 pts James Laube Wine Spectator, 90 pts Wine Enthusiast, Gold Medal 2018 American Fine Wine Competition. 2014—91 pts Wine Spectator, 90 Points Wine Enthusiast