

SMOKE TREE CHARDONNAY



TASTING NOTES

Vibrant and balanced, Smoke Tree Chardonnay offers aromas of stony mineral, pear and honeysuckle. The palate is clean and mineral-driven with tones of pear and white nectarine. The finish is long with firm mineral tension.



“My vision is for balance, elegance and vibrancy. The wine is simply delicious.”

– SMOKE TREE WINEMAKER

VINEYARDS

Select cool climate vineyards across Sonoma County provide the ideal range of fruit profiles for Smoke Tree Chardonnay. Smoke Tree's Winemaker blends older blocks of Old Wente with newer Dijon plantings and selections of Clone 17. By working with eight different growers across nine vineyard plots, we select fruit with bright, balanced flavors, lifted aromatics and mineral expression. The majority of the fruit for the 2016 vintage came from the windswept Carneros region and rolling hills of Sonoma Mountain. Smaller percentages from the Fountaingrove District bring crisp, fresh mineral tones to the final blend.

VINIFICATION

The handpicked grapes were whole-cluster pressed. 70% of the lots were fermented in stainless steel tank with the remainder in neutral oak. 70% of the wines completed malolactic fermentation for added complexity. The wine was aged for nine months in a combination of tank and neutral oak to create a wine that is clean and balanced. During ageing, the wine received minimal battonage to preserve its mineral expression and freshness.

CHEMISTRY

Alc: 13.8%
TA: 5.29 g/L
pH: 3.51
RS: 0.2 g/L
Malic: 0.7 g/L

DRINK WELL, EAT WELL

Smoke Tree Chardonnay is delicious whenever wine comes to mind. For creative culinary opportunities, pair Smoke Tree with seasonal salads, roasted poultry or locally-sourced shellfish.

