

SMOKE TREE CHARDONNAY



TASTING NOTES

Fresh and balanced, Smoke Tree Chardonnay offers aromas of Asian pear, Meyer lemon and white nectarine. The palate is vibrant with flavors of Golden Delicious apple and apricot, and light floral notes. The finish is crisp and long.



"My vision is for balance, elegance and vibrancy. The wine is simply beautiful."

Joel Burt

JOEL BURT, WINEMAKER

VINEYARDS

Select cool climate vineyards across Sonoma County provide the ideal range of fruit profiles for Smoke Tree Chardonnay. Winemaker Joel Burt blends older blocks of Old Wente and Robert Young clones with newer Dijon plantings. By working with eight vineyard partners, he selects fruit with bright, balanced flavors, lifted aromatics and mineral expression. The majority of the fruit for the 2015 vintage came from the windswept Carneros region, the hillsides of Alexander Valley and the Fountaingrove District. Smaller percentages from the Russian River Valley and Mendocino County add a subtle, rich fruit tone to the lean Carneros frame.

VINIFICATION

The handpicked grapes were whole-cluster pressed. 40% of the lots were fermented in neutral oak with the remainder fermented in stainless steel tank. 70% of the wines completed malolactic fermentation for added complexity. The wine was aged for nine months in a combination of neutral oak barrels and tank 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: 5.52 g/L
pH: 3.49
RS: 0.76 g/L
Malic: 0.65 g/L

DRINK WELL, EAT WELL

Smoke Tree Chardonnay is delicious on its own. For creative culinary opportunities, pair Smoke Tree with lightly spiced cuisine, fresh seafood or roasted poultry.

