



Copain Wines

2017

TIDAL BREAK CHARDONNAY

Our Single Vineyard wines convey the unique qualities bestowed by a specific vineyard during one season. We are highly selective with our vineyards, choosing only those with the best soil, climate and farming practices, all of which are reflected in the glass. While exquisite now, these wines are crafted to be saved and savored years after their release.

VINEYARD NOTES

Perched along the Annapolis mountain range along the Pacific Coast, the Tidal Break vineyard rests 1200 feet above sea level sitting just along the fog line. Only 4 miles from the Pacific Ocean, the young Chardonnay vines enjoy a pronounced fog influence allowing a long hang time on the vine.

WINEMAKER'S NOTES

Aromas: Caramelized pears, grated ginger

Palate: Fresh lemon balm, dried white tea leaves, spring peas

VINTAGE NOTES

The 2017 vintage began with significant rainfall prior to bloom, refilling the state's reservoirs and ending California's five-year drought. We saw a sudden spike in temperatures just prior to harvest, leading fruit to ripen quicker than anticipated. This sped up our harvest schedule, but due to our team's vigilance, the fruit was still able to be picked at optimal ripeness. Temperatures then cooled back down by mid-September, allowing the remaining vineyards to complete ripening at an ideal pace. The rest of harvest was finished as planned, with yields coming in at their typical levels



APPELLATION Sonoma Coast	FERMENTATION 100% barrel fermented 100% malolactic completion	BRIX AT HARVEST 22°
AGING 13 months 100% Neutral French Oak	CLONES 70% Clone 4, 15% Clone 72, 15% Clone 76	ALCOHOL 13.4%
SOIL Goldridge fine sandy loam, Henneke Gravelly loam	PRODUCTION 451 cases	