



Copain Wines

2017

BROSSEAU 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

Located in the Chalone appellation that made history in the 1976 Paris Tasting, Brosseau is Copain's most southern vineyard source. These old vines, reaping the benefits of the cool marine influence, are planted in a particularly rocky mixture of limestone and decomposed granite. Whole cluster pressed into neutral oak barrels, the mature Wente clones produce one of the most mineral-driven Chardonnays in California.

WINEMAKER'S NOTES

Aromas: Caramelized pineapple, tamarind zest, wet stone

Palate: Fresh Asian pear, mineral, saline, honeycomb

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		BRIX AT HARVEST
Chalone		23.5°
AGING	FERMENTATION	
15 months 100% Neutral French Oak	100% barrel fermented 100% malolactic completion	ALCOHOL
		12.8%
SOIL	CLONES	PRODUCTION
Limestone, decomposed granite	Wente	219 cases