32019 Copain Winery, Healdsburg, CA CPN19_152468



Sonoma Coast

VINEYARD SOURCES:

Ramal West, Cloud Landing, Tidal Break

SOIL:

Diablo Clay in Cloud Landing
Haire Clay Loam in Ramal West
Henneke Gravely Loam and
Goldridge Sandy Loam in Tidal Break

OAK:

5% new French oak 95% neutral French oak

ALCOHOL:

13.2%

HARVEST DATE:

August 18 - September 20, 2017

PRODUCTION:

approx. 12,000 cases (750 mL)

FERMENTATION:

Whole cluster pressed to tank, settled overnight, and barreled down. Natural fermentation (primary and MLF) took place in barrel. No stirring. The wine is aged on lees for 10 months, and then in stainless steel tanks for 1 month.

VINEYARD NOTES:

Soil types by vineyard consist of: Cloud Landing – Diablo Clay; Carneros Hills West – Haire Clay Loam. Tidal Break – Henneke Gravely Loam and Goldridge Sandy Loam. Cloud Landing and Ramal West are located in the Carneros AVA, and Tidal Break is located in the Sonoma Coast AVA.

WINEMAKER'S NOTES:

On the nose hints of hazelnut, lemon curd, white peach, and pie crust. On the palate, light to medium weight with layers of green apple, citrus, quinine, and a slight creaminess woven together. Incredible length and tension make this wine refreshing, bright, and delicious.

VINTAGE NOTES:

2017 was predominately a cool vintage with a warmer than usual finish. This, however, did not affect the quality on the Chardonnay as much of harvest was completed before the heat wave. Grapes that remained on the vine throughout the heat spike were pushed slightly beyond our normal ripeness which gave the wines intense fruit character. Blending was important in 2017 to maintain balance and style, but I have to say some of the riper lots were fun to pepper in at the blending table.

TASTING ROOM:
BY APPOINTMENT ONLY: M-SUN

FARM TABLE TASTINGS 10, 11 & 2 MEMBER TASTINGS 10:30-4

