



Copain Wines

2017

SKYCREST 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

The Skycrest vineyard is planted on the eastern slopes of Anderson Valley outside the small town of Booneville. Planted at a staggering 2100 feet above sea level, this vineyard looks down on the rolling fog cover that blankets the valley below. The steep hillside with a southwest aspect allows this vineyard to receive the warmer afternoon sun exposure during the growing season. The high altitude, however, provides a thinner, cooler atmosphere that allows the fruit to enjoy a long hangtime and retain its acids.

WINEMAKER'S NOTES

Aromas: Lemon blossom, limestone, spring pea

Palate: Medium weight on the palate. Meyer lemon, Granny Smith apple, mineral.

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 Anderson Valley	FERMENTATION 100% barrel fermented 100% malolactic completion	BRIX AT HARVEST 22°
AGING 12 months 100% Neutral French Oak	CLONES 40% "Upper Barn" Heritage Clone, 40% Clone 72, 20% Clone 17	ALCOHOL 12.8%
SOIL Wolfey-Bearwallow Complex		PRODUCTION 435 cases