



Copain Wines

2017

DUPRATT 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 small, five-acre DuPratt vineyard sits on a ridge in Anderson Valley at an elevation of 1,550 feet, a few short miles from the charming seaside town of Elk. Planted in 1983 in upland timber sandstone soils, the fruit from this site distinctively reflects its mountainous locale, yielding wines with notable acidity and an appealing, rigid structure.

WINEMAKER'S NOTES

Aromas: Meyer lemon zest, caramelized Asian pears, freshly chopped spring onion

Palate: Medium weight on the palate. Green apple skin, wet stone, mineral, graham cracker

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

AGING

14 months 10% New
French Oak

SOIL

Franciscan sandstone,
Zeni-wohler complex

FERMENTATION

100% barrel fermented
100% malolactic
completion

CLONES

Wente

BRIX AT HARVEST

22°

ALCOHOL

13.3%

PRODUCTION

1020 cases