2018 Seavey Chardonnay

100% ESTATE GROWN, PRODUCED AND BOTTLED

Wine Specs

Vintage Varietal Blend Production Appellation Harvest Date Aging Bottling Date Alcohol % Barrels 2018 Chardonnay 100% Chardonnay 373 cases 750ml Napa Valley September 2018 2019 – 2027 June 2019 14.0% 100% French oak (15% new)



Wine Profile

TASTING NOTES

Seavey's 2018 Chardonnay offers enhanced bright floral components and fresh clean fruit. Notes of pear, apple, and tropical fruits are balanced by the mouth-coating lees texture. It finishes with a diffused minerality and gentle topnote of coconut, almond paste, and peach. This is our first vintage incorporating a concrete egg into the fermentation of our white wine. The egg allows for the retention of the most subtle floral elements of the wine. Its shape creates a constant intermixing of the lees and the wine which, in turn, adds depth, volume, and texture.

RATINGS

Antonio Galloni, Vinous (Jan. 2020) – 94 pts

"The 2018 Chardonnay is super-expressive and nuanced. Lemon oil, mint, lemon peel, sage, and grilled herbs add savory character to this super-expressive, highly nuanced Chardonnay that finishes with pretty tropical notes that add a bit of flair. The 2018 is a wine of tremendous class and personality - I loved it. This is a gorgeous and super-distinctive wine."

VINEYARD NOTES

Our Chardonnay blocks are nestled at the lowest elevation of our Estate, down by Conn Creek where they are surrounded on three sides by trees. The resulting environment encourages a crisp Chardonnay with a wide flavor profile that conveys the soil's minerality and cool location. The 2018 growing season was marked by ideal weather. It started off warm, but July and August were mild, resulting in a long growing season with lots of hang-time allowing the grapes to progress to perfect ripeness. Our Chardonnay grapes were harvested in the first two weeks of September following wonderfully steady weather conditions.

PRODUCTION NOTES

The grapes were whole-cluster pressed and fermented in Burgundian barrels with 27% of the barrels undergoing malolactic fermentation. The wine continued to age in the same French barrels as well as our new concrete egg for a total of nine months (15% new) before bottling in June 2019.

PRODUCTION TEAM

Winemaker Jim Duane ~ Consulting Winemaker Philippe Melka ~ Vineyard Manager Luis Ruiz