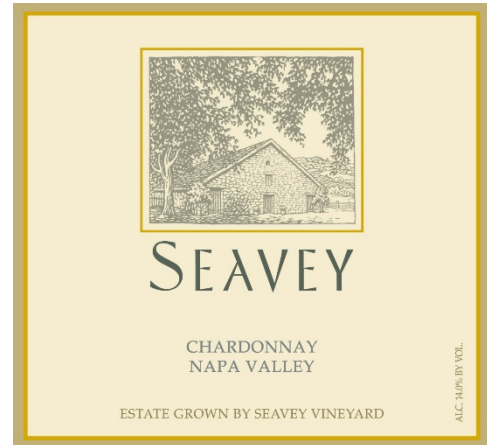


# 2017 Seavey Chardonnay

100% ESTATE GROWN, PRODUCED AND BOTTLED

## Wine Specs

Vintage	2017
Varietal	Chardonnay
Blend	100% Chardonnay
Production	300 cases 750ml
Appellation	Napa Valley
Harvest Date	September - October 2016
Aging	2018 – 2027
Bottling Date	June 2018
Alcohol %	14.0%
Barrels	100% French oak (15% new)
SRP	\$55



## Wine Profile

### TASTING NOTES

Seavey's 2017 Chardonnay presents a full and lush nose of nectarine, grapefruit and lemongrass. On the palate, the wine is crisp, bright and refreshing, revealing an exotic medley of lemon tart, stone fruit, wet river stones with a hint of cardamom and fresh almond. As always, you will find Seavey's signature Chardonnay style of light oak, bright acidity, and lively minerality.

### 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. While our Chardonnay grapes were harvested in late August and early September, the 2017 vintage will be remembered for the October wildfires. The year began with dramatic rains which flooded the valley. Replenished after the extended drought, our vines grew with vigor through a mild spring which encouraged good fruit set.

### PRODUCTION NOTES

The grapes were whole cluster pressed, and fermented in Burgundian barrels with 24% of the barrels undergoing malolactic fermentation. The wine was aged in the same French barrels for nine months (15% new) before bottling in June 2018.

### PRODUCTION TEAM

Winemaker Jim Duane ~ Consulting Winemaker Philippe Melka