



## 2017 Kukeri Lakeville Vineyard Sonoma Coast Chardonnay

**Varietal:** 100% Chardonnay

**Vintage:** 2017

**Appellation:** Sonoma Coast & Petaluma Gap

**Vineyard:** Lakeville Vineyard

**Alcohol:** 14.4%

**pH:** 3.38

**Production:** 100 cases

**Awards:** **Double-Gold Medal Winner** from **2019 San Francisco Chronicle Wine Competition**

**Introduction:** The 2017 Kukeri Sonoma Coast Chardonnay is coming from Lakeville vineyard, located off the Lakeville Highway in the heart of the Petaluma Gap, carved by winds, with over 500 feet elevation, which creates a unique micro-climate. The wine is crafted 100% from the famed clone 4 of Chardonnay, which creates a rich and creamy wine, with tropical dominating flavors

**Winemaking:** The 2017 vintage was characterized by a moderate to low crop level that arrived early but displayed exceptional quality. The grapes were hand-harvested in the beginning of September, and gently pressed into stainless steel tank for settling for few days. Racked and fermented into 100% French oak barrels with 30% new oak. Moderate fermentation temperatures (60°F) and a slow ferment (25 days) combine with partial ML helped develop intense aromas and mouthfeel. Aged on fine lees for 8 months. Only 5 barrels produced.

**Tasting Notes:** Lush and delicious, our 2017 Kukeri Sonoma Coast Chardonnay is very well balanced with great structure and texture, on the nose orange peel zest flavors leads into a brilliant menagerie of shaved almonds, toasted brioche and caramel, and lightly vanilla oak. In the glass, bright yellow straw with golden hues, medium weight on the palate with balanced silky mouthfeel and bright acidity. Long and lingering finish.