

IMAGERY

2017 Chardonnay



TASTING NOTES | Elegant in style, this Chardonnay radiates aromas of honeysuckle and lemon. Subtle oak and the addition of Chenin Blanc, boost this wine's brightness and overall floral characteristics. Balanced flavors of green apple, citrus and melon coat the mid-palate, with a creamy finish. Natural varietal characteristics of Chardonnay shine through without being overshadowed by dominant oak notes.

VINIFICATION | Cold fermented with minimal French oak influence, our Chardonnay is bright and vibrant. The Chardonnay went through 20% malolactic fermentation to add body and roundness to the wine while still preserving the lean, elegant style.

VINTAGE | During winter and spring of 2017 we had record-breaking rainfall - 75 inches. After the wet start, the vines developed rapidly. We endured four heat waves before the berries fully experienced veraison. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late, but overall the wines are fruit forward with nice structural backbone.

IMAGERY | Rooted in three decades of Sonoma Valley winemaking, Imagery embraces the artistry of fine wine. Our estate Tasting Room is known for helping wine lovers discover new and esoteric varietals surrounded by one of the world's largest wine label art collections. In our new line of Imagery wines, we're celebrating traditional varietals enhanced with something a little outside the box. It's our way of inviting you to raise a glass and Broaden Your Palate.™

pH	3.55
T.A	.72
Alcohol	13.3%
RS	.30
Blend	90% Chardonnay 10% Chenin Blanc