

THE FORM BY FOUR VINES

2017 CHARDONNAY

EDNA VALLEY, CALIFORNIA

EDNA VALLEY

Edna Valley, located a mere five miles from the Pacific Ocean, has the longest growing season in California. The region boasts both oceanic and volcanic soils as well as cool temperatures caused by near constant maritime conditions of fog and wind. Ideal for Chardonnay, Edna Valley is known for elegant wines with well-balanced acidity.

WINEMAKER'S COMMENTS

Our Chardonnay is hand-picked at night from several Edna Valley vineyards to preserve the fruit's delicate flavors. After a gentle whole-cluster pressing, 50% of the juice is fermented in French oak barrels while the balance is fermented in stainless steel. The French oak portion was stirred twice a month which adds layers of complexity. Prior to bottling, these lots are blended which yields a voluptuous layering of toasty, vanilla notes with bright fruit flavors.

TASTING NOTES

Aromas of mango and lemon zest lead to lush palate of guava, baked apple pie and apricot with a sensual, lingering finish.

The 2017 Form is voluptuous with fresh fruit flavors and vibrant acidity.

TECHNICAL INFORMATION

Appellation: Edna Valley, California

Varietal Composition: 100% Chardonnay

pH: 3.61

Acid: .59 g/100ml

Aging: Six months sur lie, 35% ML
50% French oak barrels / 50% stainless steel

Alcohol: 14.5%

