



Three Sisters Chardonnay | Fort Ross - Seaview 2018

GROWING YEAR

The 2018 season was much calmer than 2017, due to the absence of extra rain and heat spikes we experienced in 2017. The moderate temperatures in the spring and summer allowed for a longer growing season and full flavor development. There was plenty of water in the soil to carry the clusters through the long growing season with minimal dehydration. Our first day of harvest in 2018 was September 10th, compared with an August 26th start in 2017. It was nice that the production crew could enjoy the Labor Day holiday right before the long hours and hard work of harvest began.

VINEYARD CHARACTER

The Three Sisters Vineyard consists of two small vineyard sites: the Meadow, and Lambing Barn Ridge, as this land was originally homesteaded in the 1860s for raising sheep by Carolyn Martinelli's ancestors. These pasture lands were then planted with grapevines in the 1990s. This grape studded view lies upon the second ridge inland from the coastline at Fort Ross. Here above the fog line the skies are clear and pristine, yet in the winter the rain falls harder and denser than anywhere else in Sonoma County. Both sites are planted with clones 95, 96, and 76 and the soil is a mix of Josephine and Gold Ridge soil.

TASTING NOTES

Our 2018 Three Sisters Vineyard Chardonnay has intricate aromas of white flowers, wet stone and golden pear that lift the nose. The bright entry leads with sweet flavors of lemon drop and powdered sugar in the palate. The lively and long, supple finish has robust flavors of ripe white peach.



2017 Vintage

- 92 points - Erin Brooks, Wine Advocate
- 94 points - Antonio Galloni, Vinous

2016 Vintage

- 93 points - Wine Advocate
- 95 points - Antonio Galloni, Vinous

2015 Vintage

- 91+ points - Wine Advocate
- 92 points - Antonio Galloni, Vinous

Winemaker:
Courtney Wagoner

Consulting Winemaker:
Erin Green

Case Production: 224