SMOKESCREEK

2018 Alexander Valley Chardonnay



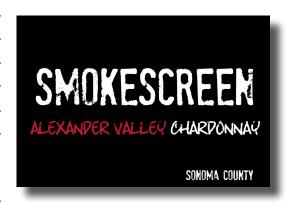
Tasting Notes

This is a full-bodied, round and flavorful chardonnay. Dense yet lively, with a bright golden hue it offers aromas of baked apple and pear followed by citrus blossom and white figs as well as subtle oak spice notes. The palate is rich and silky with good acidity that balances the wine. Flavors of lightly roasted hazelnuts, peach, pear and stone fruit are on the palate lead to a long finish of layering fruit and spice. Drink or hold.

Vineyards & Winemaking

Alexander Valley is one of the key winegrowing areas in California's Sonoma County. One of the warmer parts of Sonoma, the vineyards stretch from the edge of the Russian river up into the foothills of the Mayacamas mountains that separate Sonoma from Napa. The wine was barrel fermented and then aged on the lees for 9 months.

Varietal:	100% Chardonnay
Appellation:	100% Alexander Valley
Alcohol Content:	14.3%
Barrel Description:	French barrels
Cellar Potential:	5-7 years
Wine Making Info:	Barrel fermented in mostly neutral French barrels but contain a small amount of new low toast barrels



Winemaker:

Paul Johnson, Gary Galleron