



MARKHAM

VINEYARDS®

Napa Valley

CHARDONNAY

— 2017 —



WINEMAKER'S NOTES

Our 2017 Chardonnay wants to take you on a tropical vacation as it introduces itself in a flourish of pineapple, banana and jasmine aromas. Layered with brown butter, vanilla and citrus zest, the ripe apple flavors are elegantly laced with both mineral and nutmeg oak highlights. Finishing brightly with a bit of barrel fermented creaminess, you will find this wine pairs easily with any meal. A beautiful coconut curry dish with the freshest seafood always accents the rich texture in this wine perfectly.

VINEYARD NOTES

Grown predominately in the Oak Knoll AVA, our two estate vineyards provide a stylistic tropical flair to our Chardonnay. Our Oak Knoll ranch was originally planted with both Wente and Dijon clones; however our newer planting at both vineyards comprise both field selections, Robert Young and Clone 4. Fluffy bale loam soils dominate while our Trubody estate has heavier soils which we balance by utilizing no-till cultivation and deficit irrigation. Both vineyards sit at the edge of the fog intrusion zone and benefit from the cooling breezes during the harvest season. Partial malolactic fermentation provides texture to our wine while still allowing the natural acidity to shine.

HARVEST NOTES

2017 was one for the record books! The New Year found our back parking lot flooded, not once but twice. Our annual rainfall for the year was nearly double in the end. Late January chill pushed the vines to a normal schedule with budbreak, bloom & veraison. Our summer months were HOT and dried up the soil moisture quickly. We thought the solar eclipse on 8/21 would make a fortuitous start to the harvest, but the grapes weren't quite ready. We began our 40th vintage celebrating our history of winemaking here at Markham Vineyards. The perfect fall weather and amazing fruit quality made for deliciously powerful wines. When all but just a few tons were left to pick, a cataclysmic October wildfire brought the entire Napa Valley to a standstill. We watched and waited with heavy hearts, fingers crossed for our family and friends in harm's way. Thankfully our family and winery was spared and we bonded together as a community to finish stronger than ever.

VARIETAL COMPOSITION

100% Chardonnay

TECHNICAL DATA

Alcohol: 14.2%
Acid: 0.55 g/100 mls
pH: 3.57

FERMENTATION & AGING

100% Whole Cluster Pressed
100% Barrel Fermentation & Sur-Lie Aged



8½ Months Aged
French, Hungarian & American Oak
30% New Oak Barrels

42% Malolactic



Bottled: May 2018
Released: Summer 2018

