2017 CHARDONNAY

BIEN NACIDO SANTA MARIA VALLEY

890 CASES PRODUCED

We've made Chardonnay from Bien Nacido pretty much the same way since 2000, when we stepped away entirely from using new oak with this wine. We ferment and age in oak barrels, but only in older neutral French oak. Our hands-off style, coupled with the cool climate on the Santa Maria Bench, makes for a clean window to view any vintage. In this 2017 that works out with a more rounded, creamy rendition than we've done in awhile.

2017 wasn't necessarily a cool vintage or a warm one. There'd be stretches of mild, cloudy weather punctuated by shorter spells of warmth, so the vines would lag, catch up, then repeat through ripening. In the end, even with harvesting at as moderate of sugar levels as we do, our 2017 Chardonnays finish fresh while also having a curvy, bodacious feel, Bien Nacido most so. Blonde aromas of meyer lemons and nectarine predominate, touched up with the classic Bien Nacido streaks of bee pollen, iodine and minerals. The palate echoes the same in a creamy, mouthcoating way that closes with freshness. We haven't seen this site this generous since '12 or '09. It's laid back and delicious on its own, but the sneaky mineral prickle makes it perfect to match up with some richer shellfish or sand dabs.

BLEND 100% Chardonnay **VINEYARDS** Bien Nacido **AVA** Santa Maria Valley

ALCOHOL 13%

VINIFICATION 100% Neutral French Oak

BARREL AGING 9 Months

TOTAL PRODUCTION 890 Cases

PRESS REVIEWS

Wine Enthusiast

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"Clean aromas of apple, pear, peach blossom and crushed white rocks show on the nose of this bottling by Adam Tolmach, whose career started in this vineyard many decades ago. There i strong chalky tension to the palate, where flavors of grapefruit peel and margarita-like lime mesh into green pear and lemon soda." - M.K. 92 Points

