THE WINE
Matchbook’s 2017 The Arsonist Chardonnay is a luscious blend of the best barrel lots of estate-grown fruit. A beautiful golden straw color opens to aromas of crème brûlée, butterscotch, brown sugar and vanillin oak. Dense flavors of pear, mango and pineapple are layered over creamy buttery notes and toasty oak. While this Chardonnay is not shy on flavor, the layers are well-integrated and balanced. Pair this full-bodied Chardonnay with shrimp scampi, Niçoise salad or a roasted poultry dish.

THE CELLAR
We picked our Chardonnay clones 4 and 124 (Dijon) at night. The estate fruit went from vine to crusher in less than 30 minutes, arriving well before sunrise to ensure the fresh, fruit flavors were preserved. We used a yeast cocktail (a mixture of our winemaker’s favorite compatible yeasts) in all of the lots to ensure that complex fermentation characters evolved. These lots were barrel fermented, with frequent stirring of the lees. 100% of the barrel lots went through malo-lactic fermentation. We then select 10% of the finest barrel lots and allow them to age an additional six months while maintaining a frequent stirring program. The barrels were evaluated again and only half of the original top 10% were selected for the final blend of the 2017 Arsonist Chardonnay.