



BLEND:
100% Chardonnay

CLONES:
Clone 4
Clone 7
Dijon Clones 95, 76, 124
Clone 809

VINEYARDS:
Matchbook Vineyards, Estate Grown

FERMENTATION:
75% Barrel Ferment
25% Stainless Steel Tank

BARREL AGING:
90% Barrel aged; combination of
French, American &
European oak
22% New oak barrels
78% 2-5 year old
oak barrels

CHEMISTRY:
Appellation:
Dunnigan Hills
Sustainably Farmed
Night Harvested
TA: 5.85 g/100mL pH: 3.86
RS: .28 Alcohol: 13.9%
Production: 40,000 cases

Luscious and Rich 2016 Matchbook Chardonnay

THE WINE

Luscious with rich tropical fruit characters, the 2016 Estate Bottled Old Head Chardonnay is a showcase wine for the Dunnigan Hills terroir. This straw colored Chardonnay has tropical aromas of mango and melon complemented by hints of toasty oak. Flavors of crème brûlée are mellowed by pineapple, pear and ripe melon. An opulent Chardonnay that is balanced by a lingering fruit-driven finish with lovely notes of butter and toasted marshmallow. Enjoy this wine on its own or paired with panko crusted salmon, roasted pine nut chicken or wild mushroom risotto.

THE STORY

East of Napa, Left of Center: The Giguere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape growing in this region when they planted their first vineyard. By 1993, they had succeeded in creating the Dunnigan Hills as a nationally recognized American appellation. The Matchbook flame is an homage to the Giguere brothers' youthful fascination with fire. Today, Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our climate.

THE CELLAR

Six different clones of Chardonnay were artfully blended to create this wine. All the grapes were picked at night and delivered to the winery before sunrise to ensure the fruit was crushed when cool. Clone 809 (the most exotic clone) was fermented in stainless steel tanks to retain the honeysuckle and orange blossom characters. The other clones were barrel fermented and received 100% aging in a combination of French, hybrid American and Hungarian oak barrels. We used yeast "cocktails" (a mixture of our winemaker's favorite compatible yeasts) on all lots to allow complex fermentation characters to evolve in the wine. We stirred the lees twice a month for eight months to enhance texture and flavor.

