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 Giguiere 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 Giguiere 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.