Matchbook Chardonnay

Appellation: Dunnigan Hills
Vineyards: 100% Matchbook, Estate Grown
Clones: Clone 4, Clone 17, Dijon Clones 95, 76, 124 and Clone 809
Blend: 99% Chardonnay, 1% Verdejo
Fermentation: 75% Barrel Ferment, 25% Stainless Steel
Barrel Aging: 90% Barrel aged; combination of French, American & European oak: 22% New oak | 78% 2-5 year old oak
TA: 5.80 g/L  pH: 3.93  Alcohol: 13.9%  Production: 35,000 cases

THE WINE
The 2017 Matchbook Chardonnay opens up with aromas of honey and floral perfume framed by a beautiful barrel expression of vanilla and crème brûlée. Flavors of sweet fruit, peach pit, and ripe honeydew melon mingle with subtle notes of tropical fruit and butterscotch. The creamy texture is balanced by a bright, crisp finish. Our Old Head, Estate Bottled Chardonnay is a showcase wine for the Dunnigan Hills terroir.

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 very first vineyard. By 1993 they'd succeeded in making the Dunnigan Hills 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 warm, dry 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. The barrel fermented lots were lees stirred twice a month to enhance texture and mouthfeel. Most of the tank fermented lots were barreled down to complete aging. The Musqué clone 809 was tank fermented where it remained to hold on to all of its special fruit characters. 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.

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