THE GRAPES
A luscious wine with seamless integration of oak and fruit, Matchbook’s 2016 The Arsonist Chardonnay showcases the quality of the Dunnigan Hills. We hand-select the best barrel lots of our estate-grown fruit to craft this Chardonnay. A beautiful straw color in the glass opens to enticing aromas of cream and honeysuckle that mingle with vanilla spice. Flavors of butterscotch, crème brûlée, pineapple and mango bring this rich wine to life. The Arsonist is big and creamy, yet welcoming in its nuanced synthesis of flavors. Enjoy as an aperitif or pair with fettuccine alfredo, poached lobster drawn in butter or your favorite salmon recipe.

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 are barrel fermented, with frequent stirring of the lees. 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 then evaluated again and only half of the original top 10% were selected for the final blend of the 2016 Arsonist Chardonnay.

BLEND & VINEYARD
92% Matchbook Vineyard Chardonnay Dunnigan Hills
8% Aquarius Vineyard Chardonnay Russian River Valley

BARRELS
40% new oak, 17% second fill, 26% third fill, 17% neutral oak
French Cooperages – Cote d’Or, Ingeneaux, Marques, D’Aquitaine
Hungarian Cooperers – Trust
Hybrid (American/Eastern European) – Fusion

APPELLATION
Dunnigan Hills

TA: .56 g/100mL
pH: 3.84
ALCOHOL: 14.3%
PRODUCTION: 6,000 cases

www.THEARSONISTWINE.COM