THE WINE
2018 delivered near perfect growing conditions in the Dunnigan Hills and the long, mild season is evident in The Arsonist Chardonnay. This luscious blend of our best barrel lots of estate-grown fruit shows our house style of extreme balance of fruit and oak. Dense flavors of pear, mandarin and melon are layered over creamy butterscotch, brown sugar and barrel spice. The lingering finish is both crisp and unctuous. The Arsonist serves up the depth and richness you want in a big Chardonnay. Pair with lobster, shrimp scampi or chicken with a rich mustard sauce.

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 malolactic fermentation. We then select 10% of the finest barrel lots and allow them to age an additional five 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 2018 Arsonist Chardonnay.

BLEND & VINEYARD
100% Matchbook Vineyard Chardonnay, Dunnigan Hills

APPELLATION
Dunnigan Hills

BARRELS
30% new oak, 27% second fill, 14% third fill, 29% neutral oak
French Cooperages – Cote d’Or, Ingeneaux, Marques, D’Aquitaine
Hungarian Coopers – Trust
Hybrid (American/Eastern European) – Fusion

APPENDATION
Dunnigan Hills

TA: 5.63 g/100mL
pH: 3.86
ALCOHOL: 14.2%
PRODUCTION: 15,000 cases

BLENDS & VINEYARD
100% Matchbook Vineyard Chardonnay, Dunnigan Hills

APPELLATION
Dunnigan Hills

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