



Sparrow Hawk

2016



RESERVE CHARDONNAY

Enticing aromas of bright citrus and melon are layered spice, vanilla and a touch of butter. Barrel aged a year in French Oak. Creamy and Buttery Chardonnay with 80% malolactic fermentation. Flavors of golden apple, caramelized pear, melon, white peaches and touch of butterscotch. Bright Carneros fruit, nice acidity that pushes the fruit to a harmony of rich flavors with buttery and light oak notes with a dry finish.

The fruit for this wine comes from vineyards in the Carneros region by long-term grower partners who have farmed this land for two generations. These vineyards are ideal for Chardonnay with its cool climate and shallow clay soils producing concentrated fruit from the stressed vines with long maturation times. Sustainable farming practices throughout the growing season were tailored for optimum maturation of fruit.

The grapes were gently whole-cluster pressed while the fruit was still cool. The juice was pumped to tank to cold-settle overnight before it was racked to barrel for primary and malolactic fermentation. The lees were stirred to give the wine rich flavors and a creamy texture.



APPELLATION Carneros | pH 3.62 | TA 5.85 | ALCOHOL 13.5% | CASE PRODUCTION 5,785
