

T O B I A S

Napa Valley

2017

TOBIAS VINEYARDS

Blue Oaks Vineyard Chardonnay

Vintage Notes

Produced from our estate, Blue Oaks Chardonnay Vineyard in the Potter Valley AVA of Mendocino, the season and location is ideal for the Chardonnay. In 2017, the season began with rainfall, refilling our reservoirs and replenishing our soils. With warmer temperatures arriving in August, and cool nights, the harvest pace slowed allowing longer hang time and richer flavors in each berry. We were fortunate to harvest perfectly golden, ripe, rich, Chardonnay. Winemaker, Toby Forman, like his father and mentor, Ric Forman, strives to make each vintage cohesive in style but continually pushes to improve the quality.

Winemaker Notes

With an ideal harvest, golden fruit, and small lot fermentation, the wine went into barrel with ease. To achieve balance, preserve minerality and brightness, the Chardonnay underwent 35% malolactic fermentation, before bottling. Upon opening, crisp notes of summer pear, sweet melon, and hints of butterscotch tease the nose. A velvety Chardonnay on the palate, it exudes classic green apple, ripe stone fruit, and green pear with firm acidity slightly softened by lightly buttered popcorn and mild caramel notes. A food friendly wine, it is bright, round and rich, yet still refined perfect with a firm white fish or summer pasta.



Varietal: 100% Chardonnay
Blue Oaks Estate Vineyards

Production: 1000 cases

Appellations: Mendocino

Barrel Aging: 1 year, 6 months in 45% new French Oak, 6 months 10% French Oak

Alcohol: 13.9%

Retail Price: \$25

