



# HUNNICUTT

## 2017 CHARDONNAY SONOMA COAST

<i>Release Date</i>	March, 2019
<i>Production</i>	8 Barrels
<i>Appellation</i>	Sonoma Coast AVA – Mill Station
<i>Varietal Composition</i>	100% Chardonnay
<i>Winemaking Team</i>	Seana and Justin Hunnicutt Stephens, Proprietors Kirk P. Venge, Winemaker
<i>Cooperage</i>	Aged for 16 months in 100% French oak, 25% new
<i>Tasting Notes</i>	<p>We began making Chardonnay with the 2008 vintage and every year find it to be an extremely rewarding wine to produce. Chardonnay is an easy grape to manipulate, however if the goal is to preserve the unique characteristics of the vintage and vineyard, there is little room for error. Chardonnay wears its heart on its sleeve, so when the bottling is done and we know we have a winner, it feels great.</p> <p>Looking at this wine in your glass, its lovely golden color and overall vibrancy speak volumes for this wine's character. On the nose, hints of honeysuckle and orange blossom meet bright lemon zest and soft impressions of French oak driven vanilla and caramel. Once tasted a secret tropical nature is revealed as hints of pineapple dance alongside Meyer lemon and apricot which pairs with the bright acidity that lingers alongside the fruit to provide balance and create a pleasant mouthwatering effect. The finish offers a soft de-evolution of the acidity into a balanced expression of fine oak and brioche.</p> <p>Enjoy readily in its youth, chilled or at cellar temperature for full expression. For those who enjoy mature white wines, age confidently for 5+ years.</p>
<i>Other Hunnicutt Wines</i>	HUNNICUTT 2016 Fearless Red HUNNICUTT 2016 Cabernet Sauvignon, Rutherford AVA, <i>Brinkman Block</i>