

*Foppiano*  
VINEYARDS

ESTABLISHED 1896

RUSSIAN RIVER VALLEY

ESTATE BOTTLED

CHARDONNAY

v. 2018



**VINEYARDS:** Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The Foppiano family has been producing world class fruit on this land since 1896. Today the vineyard is planted to Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands and Pinot Noir and Chardonnay on the cooler land close to the Russian River.

**WINEMAKING:** Whole cluster pressing is a tried and true technique to enhance the quality of barrel fermented Chardonnay. The grapes were harvested by hand in the early morning. The clusters were then pressed whole directly into a combination of new French oak and used barrels. We stirred the lees once a week, only during primary fermentation, to enhance the mouthfeel of the wine and to preserve fruit. After the primary fermentation, 65% of the wine went through malolactic fermentation.

**TASTING NOTES:** Aromatics are vital to the true enjoyment of any wine. Our 2018 Chardonnay exhibits honeysuckle and lemon marmalade on the nose, with a hint of strawberry shortcake. The palate is a balance of classic barrel-fermented oak baking spices, alongside freshly baked brioche and whipping cream. Beautifully textured, this medium-bodied Chardonnay is balanced and bright, reminiscent of white Burgundy.

**HARVEST DATES** September 15, 2018

**ALCOHOL** 14.5% **pH** 3.68 **TA** 5.9 g/L

**CELLARING** 45% New French Oak

**BOTTLED** May 2019

**CASES PRODUCED** 317

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