



2018 NORIA Chardonnay – Sonoma Coast <Sangiacomo Vineyard>

Varietal: 100% Chardonnay

Alc: 13.9%

Details

A type of Japanese sake called Junmai-Ginjo is the model of NORIA Chardonnay. We try to make Chardonnay that is fresh and vibrant yet complex and rich. To achieve this, we source three clones (95/Wente/Hyde) from Sangiacomo Vineyard in Sonoma Coast/Carneros region. We hope to find pretty, soft entrance in clone 95, structure and beautiful acidity in Wente, and depth in Hyde.

Winemaking

All grapes go through whole cluster press. Then, the cuvee is barreled down for 100% barrel fermentation. 2/3 are fermented with commercial yeast and the rest is fermented naturally with wild yeast. This Chardonnay went through secondary fermentation and is aged on lees in 100% French oak (25% new) for 10 months.

Vintage

2018 can be one of the best vintages in decade. Bud-break started very late with cool spring. However, benign, mild summer enabled grapes to develop slowly but steadily. There was almost no heat spell after veraison and dry weather kept the harvest until mid November. This long season gave us opportunities to pick grapes at ultimate maturity levels. This vintage brings intensity and complexity.

Tasting notes

This Chardonnay has elegant aromas of apricot, lime, golden apple, honeysuckle as well as nuances of cardamom, tarragon, and basil. Elegant citrus flavor quickly develops on the palate. Supple, natural acidity is balanced well with a voluptuous mouthfeel. Hints of honey, caramel, and bay leaf add complexity and melt into a long finish.

Refined and voluptuous.