Chardonnay
SONOMA COAST
2017

Founded in 2013 by Tony and Christine Lombardi, Lombardi Wines honors a rich family history of wine, food and tradition. Together, with Winemaker Cabell Coursey, they craft small lots of Chardonnay and Pinot Noir from some of the finest vineyards along the Sonoma Coast.

AROMATICS
The 2017 Chardonnay shows beautiful aromas of layered green apple, lemon-lime citrus, orange blossom, honeysuckle and sweet vanilla.

ON THE PALATE
This 2017 Sonoma Coast Chardonnay offers layers of tight, vibrant peach, pear, and tangerine flavors on the palate, followed by a subtle crème brûlée texture. The finish gradually turns crisp with a final wash of mouthwatering natural acidity.

VINEYARD SOURCE
Orsi Vineyards

CLONE
Montrachet

HARVEST DATE
September 2017

TYPE/SIZE OF FERMENTATION VESSEL
100% Barrel fermented in French oak (228 Litre), 40% new oak

BARREL AGING
15 months in Francois Freres, Rousseau, Chassin, Mercurey, and Atelier

FINISHED WINE DETAILS

ALCOHOL
14%

pH
3.31

T.A.
752 g/L

WINEMAKER
Cabell Coursey

BOTTLING DATE
January 14, 2019

CASES PRODUCED
249 cases

RETAIL PRICE
$44