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2018 CHARDONNAY

The Chardonnay from Cornell Vineyards pays tribute to the viticultural area we are fortunate to call home, and is made with the same exacting standards we uphold for Cabernet Sauvignon. This wine unveils yet another medium for expressing our winemaking sensibility, one that dances between pleasure and principle. Guiding this wine from vine to bottle is an exercise in stillness, with the goal of allowing the fruit to speak. The result is a wine full of life and energy, that attests to our team's faithful commitment to the grape and respect for the land.

Mother Nature delivered a slow and steady 2018 that led to balance. The season began with cool temperatures and an extended bloom period. Mild temperatures were the norm throughout the summer until the weather warmed in early September to open up a perfect picking opportunity on September 4th.

A slow and steady 2018 growing season allowed for a wine of irresistible balance, each sip showing subtlety and brilliance. The wine opens with aromas and flavors of pear and lime. White peach with an abundance of florals, linden blossom, chamomile, and rose petals, mingle beautifully within a framework of acidity that builds to a shimmering citrus finish.

100% Chardonnay
Elevage: 8 months in neutral French Oak
Appellation: Fountaingrove AVA
Harvest: September 4th, 2018
Bottled: June 6th, 2019
Cases Produced: 62
Alcohol: 13.3%