



2016 HIGH-LINE VINEYARD

Chardonnay, Russian River Valley



VINEYARD DESCRIPTION

High-Line Vineyard, located in the Green Valley Appellation of the Russian River Valley, is planted on gently rolling hills with a south-southwest aspect. The vineyard is composed of the famous Goldridge sandy loam soils, which produce vines of moderate vigor. The coastal climate produces ideal daytime temperatures that allow the grapes to slowly develop full ripeness while retaining perfect balance. The vineyard's name is derived from the logging that once occurred in the surrounding forest. High-Lines were used to move logs during foresting, and some markings remain on the trees near the vineyard. Nickel & Nickel produces Chardonnay from eight acres within the 50-acre vineyard.

HARVEST NOTES

The 2016 season in this cooler Russian River Valley vineyard began with budbreak in late February followed by bloom in late May. Earlier in the season, we put significant effort into strengthening these old vines, and the canopies were beautiful and healthy. Because of the consistently cool, foggy mornings we stripped the leaves around the fruiting zone, to give the fruit ample exposure. A lovely marine layer persisted throughout June, with fog until about 10 am. This delayed veraison until mid-July and the resulting crop load was small yet healthy. Cool-to-warm August temperature swings allowed the fruit a longer hang-time this year, with warm mid-September weather pushing the fruit to full ripeness.

SENSORY EVALUATION

The 2016 High-Line Chardonnay opens with fragrant white blossom, orange and stone aromas. On the palate, pear, orange and rich fig blend nicely with lemon zest and fresh minerality. There's wonderful texture to this wine, and an enchanting candied citrus flavor and subtle minerality that progresses all the way through to the finish.

APPELLATION
Russian River Valley

VARIETAL
100% Chardonnay

AGING
French oak barrels
(47% new, 53% once-used)

RELEASE DATE
March 2018

HARVEST DATE
September 24, 2016

FERMENTATION
Whole cluster pressed
barrel fermented (no ML)

TIME
10 months

FIRST VINTAGE
2015