



TERRA SÁVIA

2016 CHARDONNAY



GOLD MEDAL
2017 San Francisco Chronicle
Wine Competition

VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards, Hopland

Soil: Gravely, benchland loamy soils

Mesoclimate: Dry, warm summers with mild rainy winters. Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

Altitude: 500-600 feet above sea level

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shade and cool breezes during the afternoon sun and heat.

Growing System: Cordon trained, spur pruned

Vine Density: 800 vines/acre

Age of vineyards: Over 30 years

VINIFICATION

Grape Variety: 100% Organic Chardonnay

Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50°-55°F). Picked in small 1/2 ton bins then grapes taken directly to press.

Grape Yield: 2.5 tons/acre

Fermentation: Whole clusters directly put into press. Cold juice settled. Stainless steel fermented at 55° for one month.

Aging: Aged sur lie for one month after fermentation then bottled.

Alcohol: 13.90%

Case Production: 2000

TASTING NOTES

Color: Golden straw

Aroma: Crisp lemon and lime zest, white blossoms.

Tasting Profile: Lively and bright, with flavors of lemon zest, white peach and ripe yellow apple with a hint of pineapple.