



2017 ODETTE RESERVE CHARDONNAY NAPA VALLEY

PRODUCTION	9 Barrels
VARIETALS/BLEND	100% Chardonnay
ALCOHOL	14.8%

VINEYARD NOTES

This wine is crafted from the famed Hudson Vineyard off of Henry Road in Carneros. Our select rows in Block 5BS are planted to Odette Estate Winemaker Jeff Owens' favorite clone, "old shot wente". This unique combination of terroir and clonal selection lends itself to incredible focus, fruit purity, complexity, underlying minerality and definitive acidity.

HARVEST

We started off the year with an abundance of rain after several years of drought. The vines woke up to a healthy drink of water and warm sunny weather. This resulted in a little extra vigor which required the vineyard crew to make a few additional passes to ensure healthy balanced canopies. As the growing year progressed, we saw a few heat spikes but the vines remained healthy and bounced back beautifully.

FERMENTATION & AGING

The grapes were handpicked at night to ensure that fruit purity, aromatics and freshness were retained. Upon arrival the grapes were 100% whole cluster pressed and immediately racked to French Oak barrels where both native primary and malolactic fermentation took place for thirteen weeks. The wine was sur lie aged for 15 months before racking for bottling. Each barrel was kept separate and treated as an individual lot until the final blend was crafted in January.

IMPRESSIONS

The 2017 Odette Reserve Chardonnay is 100% barrel fermented in 85% new French Oak and sur lie aged for 16 months on its lees. Slow native fermentations developed depth, complexity, layers and nuances contributing to the aromatics and palate impression of this blend. This "old shot wente" selection offers notes of orange blossoms, nectarine, mango, lemon zest, a touch of brioche and underlining minerality.

