



2017 LUKE'S GROVE

CHARDONNAY

RUSSIAN RIVER VALLEY | sonoma county

ARTIST: Jo James

TASTING NOTES

The 2017 Luke's Grove is a lavish, gregarious example of Russian River Valley Chardonnay in all of its glory. If you've been with us for a while, think back to our 2015 or 2008 renditions for the closest examples. All of our 2017 Chardonnay came together like superstars and this particular bottling is one for the ages!

100% Stiling vineyard sourced (now owned and farmed by the Dehlinger family), the fruit arrived at ideal ripeness and was fermented in both larger, custom EK puncheons as well as traditional sized French oak barrels, roughly 40% total new. Frequent lees stirring during malolactic fermentation for about three months (thanks, 2017 team!) added to the overall toastiness and mouthfeel.

Luscious, juicy ripe peach and baked pear abound along with beautiful, exotic white flower accents, a hallmark of the Rued clone. Oak is present but well integrated and adds to the overall plushness and length. This is a big, loveable glass of Chardonnay with not a sharp edge to be found. Approachable soon after release, our 2017 Luke's should nonetheless age quite nicely for another 6 to 7 years.

DRINKING WINDOWS

Prime drinking: Mid 2019 through 2024

Graceful ageability: 2025+

STATS

pH: 3.37 | TA: 6.8 g/L | Alcohol: 14.4%

Bottling: December 12, 2018 | Release: Spring 2019

Cases Produced: 242