

# EVENING LAND

## 2017 La Source Chardonnay



<b>VINTAGE:</b>	2017
<b>VARIETY:</b>	CHARDONNAY
<b>APPELLATION:</b>	EOLA-AMITY HILLS
<b>ALC/VOL:</b>	13.0%
<b>PRODUCTION:</b>	318 9L CASES
<b>VINIFICATION:</b>	GENTLE WHOLE-CLUSTER PRESS
<b>VESSEL:</b>	NEUTRAL PUNCHEONS (500L)
<b>FERMENTATION:</b>	INDIGENOUS FERMENTATION
<b>ÉLEVAGE:</b>	12 MONTHS IN PUNCHEON 6 MONTHS IN TANK

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### VINEYARD

La Source Chardonnay continues the great tradition of elegance and richness we've come to expect from this site. Sourced from the old-vine Dijon clones in the lower half of a narrow band of 14 vine rows, the wine speaks of our volcanic soils and terrific growing season in 2016.

The 2017 La Source Chardonnay was gently pressed into neutral puncheons (500L) for spontaneous and indigenous fermentation. The wine completed Malolactic fermentation and was raised *sur lie* in the same puncheons, for 12 months before being racked to tank. After a light fining with bentonite clay, the wine was bottled without filtering.

### TASTING NOTE

La Source is the most hedonistic and full-bodied wine of our 2017 vintage. There is a breadth on the palate and a textural richness that offers great immediacy and optimal early drinking.