



EVENING LAND

2017 Summum Chardonnay

VINTAGE:	2017
VARIETY:	CHARDONNAY
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.0%
PRODUCTION:	337 9L CASES
VINIFICATION:	GENTLE WHOLE-CLUSTER CHAMPAGNE PRESS CYCLE
VESSEL:	NEUTRAL STOCKINGER PUNCHEONS (500L)
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	12 MONTHS IN PUNCHEON 6 MONTHS IN TANK

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VINEYARD

Summum continues to offer itself as the finest wine from Seven Springs. Sourced from 14 rows of vines that thread the spine of the Seven Springs, this bottling deepens our belief in the special terroir of our vineyard. Latin for 'the utmost', the subtlety and clarity that define the 2017 vintage led us to eschew the use of new oak in the Summum cuvée for the very first time.

The fruit from the Summum parcel was gently pressed into neutral Stockinger puncheons, undergoing spontaneous and indigenous fermentation. The wine was raised in the same puncheons for 12 months before being racked to tank. After 6 months in tank, Summum underwent a light bentonite fining before bottling.

TASTING NOTE

Detailed and elegantly layered, the 2017 Summum Chardonnay deftly juxtaposes density and brightness in a textural wine that is well-positioned to age for two decades or more.