



EVENING LAND VINEYARDS

2016 La Source Chardonnay

VINTAGE:	2016
VARIETY:	CHARDONNAY
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.0%
PRODUCTION:	468 CASES
VINIFICATION:	GENTLE WHOLE-CLUSTER CHAMPAGNE PRESS CYCLE
VESSEL:	100% NEW STOCKINGER PUNCHEONS
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	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 2016 La Source Chardonnay was gently pressed into new Stockinger 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 puts its roots on display in 2016 with a flinty nose and nimble palate defined by notes of citrus rind and spice. This is an elegant Chardonnay of riveting intensity.