



EVENING LAND VINEYARDS

2016 Seven Springs Chardonnay

VINTAGE:	2016
VARIETY:	CHARDONNAY
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.0%
PRODUCTION:	1,019 CASES
VITICULTURE:	GENTLE WHOLE-CLUSTER CHAMPAGNE PRESS CYCLE
VESSEL:	ONCE-USED PUNCHEONS AND BARRIQUES
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	12 MONTHS IN ONCE-USED BARRIQUE AND PUNCHEON 6 MONTHS IN TANK

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VINEYARD

Our Estate Chardonnay comes from a unique section in the south block of Seven Springs. The wine underwent whole cluster pressing before being racked to once-used French barriques and Stockinger puncheons (500L) for fermentation. The wine remained in barrel for 12 months when it was racked to tank. The wine completed *élevage* in tank for another 6 months before bottling. The Seven Springs Chardonnay was cold stabilized and lightly fined with bentonite clay before bottling.

TASTING NOTE

Our 2016 Seven Springs Chardonnay is emblematic of an exceptionally balanced vintage. With a nose of stone fruit, this wine unfurls gracefully, interweaving its svelte texture with zestful acidity and a saline detail.