



EVENING LAND VINEYARDS

2017 Seven Springs Chardonnay

VINTAGE:	2017
VARIETY:	CHARDONNAY
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.0%
PRODUCTION:	1,500 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

EVENINGLANDVINEYARDS.COM

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

The 2017 Seven Springs Chardonnay shows the classic proportions of a balanced vintage. The aromatics straddle the line between richness and brightness and the palate begins with a generous texture and closes with a vibrant, delineated finish.