



## EVENING LAND VINEYARDS

### 2016 Summum Chardonnay

<b>VINTAGE:</b>	2016
<b>VARIETY:</b>	CHARDONNAY
<b>APPELLATION:</b>	EOLA-AMITY HILLS
<b>ALC/VOL:</b>	13.0%
<b>PRODUCTION:</b>	179 9L CASES
<b>VINIFICATION:</b>	GENTLE WHOLE-CLUSTER CHAMPAGNE PRESS CYCLE
<b>VESSEL:</b>	100% NEW STOCKINGER PUNCHEONS (500L)
<b>FERMENTATION:</b>	INDIGENOUS FERMENTATION
<b>ÉLEVAGE:</b>	12 MONTHS IN 100% NEW STOCKINGER PUNCHEONS 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 2016 Summum Chardonnay is just that. The juxtaposition of sumptuousness and vivacity is purely the product of the volcanic basalt rock underlying these vines.

The fruit from the Summum parcel was gently pressed into 100% new 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

Wonderfully aromatic, it deftly walks the line between opulence and ebullience, exhibiting the energetic acidity and pronounced minerality that evoke the rocky soils of Seven Springs.