



# LA FOLLETTE WINES

AN ONGOING DIALOGUE  
WITH SINGULAR VINEYARDS

2016

CHARDONNAY  
Lorenzo Vineyard

*Russian River Valley, Sonoma County*

## THE VINEYARD

Established in 1974, the Lorenzo Vineyard has some of the oldest plantings of Chardonnay on AxR1 rootstock in California. Lorenzo escaped the wave of phylloxera through the 1980s and reached a venerable maturity due to the fact that no one other than the Bazzano family has farmed this site in its 40 years. The soils contain a high percentage of clay which expresses itself with a distinctive minerality in the wine.

## THE VINTAGE

A heat spike of the first week of September interrupted the unseasonably cool, foggy mornings of August. Accelerated sugar accumulation in the clusters resulted in La Follette's earliest pick date ever at Lorenzo Vineyard—September 6th. The high malic acid content of the grapes at harvest resulted in an extended secondary fermentation. The resulting wine is a very natural Chardonnay that expresses the vintage and is bursting with minerality and acidity.

## THE WINE

Enticing aromas of Golden Delicious Apple, piecrust and buttercream. A voluptuous entry transitions to a fan of bright acidity. Exemplifying the complexity of these old vines, the palate is layered with grapefruit, seashell, acacia and a hint of barrel spice. A powerful expression of Chardonnay, enlivened by a low pH and edgy acidity.

## WINEMAKING

Harvest Date: September 6, 2016

100% Chardonnay | Old Wente

Fermentation: fermented in barrel, native and extensive primary and secondary fermentations, 20% new oak

Alc. 13.9%

