

AROMA

golden apple, lime blossom, crushed granite

FLAVOR

lemon curds, orange marmalade, mineral

FOOD PAIRINGS

brie & apple bruschetta, tuna Nicoise, chicken & mozzarella panini

VINIFICATION

The fruit was harvested by hand and whole-cluster pressed. All lots were fermented separately in 100% stainless steel (no oak) using a selection of yeasts, and all lots finished bone dry. The wine completed just a partial malolactic fermentation to maintain the wine's natural acidity. Final blends were assembled by the LIOCO team and Postino Wine Director Brent Karlicek. A gentle filtration was done to clarify and freshen up the wine prior to bottling.

SITE

From a diverse stable of vineyards located throughout California with a focus on the cool, Anderson Valley and Central Valley. The diurnal shift in these valleys support gradual and often late ripening. The soils range from decomposed sandstone (Anderson Valley) to a heavier red clay (Central Valley). We get acidity and freshness from the cooler sites near the coast and mid palate texture and fruit from the warmer, inland sites.

NOTES

FRAME Chardonnay comes from a selection of vineyards spanning 150 miles from the cool, sparkling wine country of Mendocino's Anderson Valley to the historic interior benchlands of the San Joaquin Valley. The result is a wine that expresses both the brilliant California sun which gives our wine fruit intensity, and the reliably cool nights which provide freshness. While crisp, stainless steel Chardonnays have long been the drink of choice in Parisian bistros, it is a relatively recent phenomenon in America. FRAME follows in a long line of restaurant-friendly Chardonnays from Europe be it Macon-Villages or Chablis or Friuli...but offers up a version that is 100% California.

DETAILS

Appellations: California
(Anderson Valley, Lodi)

Winemaker: Kai Kliegl

Production: 700 cases

Anticipated maturity: 2017-2019

pH: 3.45

Brix: 22.8°

Total acidity: 5.1 g/l

Residual sugar: 0.1 g/l

Alcohol: 13.1%

Yield: 3-5 T/acre

Clones: Clone 4, Robert Young, See

Harvest date: 8/9 - 9/1

Bottling date: 7/15/2017

