



Calstar Cellars

2018 Chardonnay

Sonoma Coast

Appellation Profile

The 2018 vintage in the Sonoma Coast was marked by a remarkable balance of climatic conditions that culminated in an exceptional year for Chardonnay. A cool winter laid the groundwork for the vines, while the temperate summer, characterized by its mild temperatures and lack of extreme heat, extended the growing season. This allowed the Chardonnay grapes to mature slowly, developing nuanced flavors and achieving optimal balance between acidity and sugar levels. The extended hangtime ensured that the grapes developed complex flavor profiles and ideal tannin structure, resulting in wines of great depth and potential for aging.

Winemaker's Notes

This 2018 Sonoma Coast Chardonnay captivates with its radiant golden hue, signaling a wine of depth and elegance. The nose is immediately enveloping, offering a rich tapestry of aromas: ripe Anjou pear and golden apple are at the forefront, accented by subtle hints of citrus blossom and a refined minerality. The light oak influence is masterfully integrated, weaving in delicate notes of vanilla bean and a whisper of brioche that enhance, rather than dominate, the wine's aromatic profile.

Upon tasting, the wine reveals a harmonious blend of texture and flavor. The palate is greeted with a lush entry, showcasing the ripeness of the fruit with flavors of nectarine and lemon curd. The temperate summer's influence is evident in the wine's balanced acidity, which adds a crisp freshness to the rich fruit flavors. The oak aging imparts a creamy, almost silky mouthfeel, with just enough weight to add complexity without overshadowing the wine's natural vibrancy.

The finish is both long and memorable, with a lingering essence of stone fruit and a subtle minerality that echoes the unique terroir of the Sonoma Coast. This Chardonnay's elegant structure and refined flavors are a testament to the stellar 2018 vintage, making it a perfect accompaniment to fine cuisine or a distinguished addition to any wine collection.

Its inherent balance and complexity suggest that while this Chardonnay is immediately enjoyable, it will also reward those who choose to cellar it, developing further richness and depth over the next few years.

APPELLATION

SONOMA COAST

HARVEST DATE

OCTOBER 4, 2018

BOTTLE DATE

JULY 2019

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

14.2

PH

3.85

ACIDITY

5.94 G/L

FERMENTATION AND STORAGE

100% Barrel Fermented, 30% new oak, French and Hungarian barrels.
mL Complete

CASES PRODUCED

120

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