



LA FOLLETTE WINES

AN ONGOING DIALOGUE
WITH SINGULAR VINEYARDS

2016
Chardonnay
Los Primeros

THE VINEYARDS

California's first winegrowers were the Spanish missionaries who planted vines along the coast. Today, these same areas, just inland from the Pacific Ocean, produce California's most sought after Chardonnay grapes. Our vineyards stretch from the cool Sonoma Coast to the verdant valleys of Monterey. Los Primeros—meaning “the first”—honors these winegrowing pioneers and continues the tradition of distinctive coastal wines.

THE VINTAGE

The 2016 vintage is anchored in old vine Chardonnay from the Sonoma Coast, planted in 1977. Harvesting in two passes—September 7 and September 20— allowed us to first obtain fresh, fruit-driven aromatics and then a deeper expression of minerality. The Monterey component is comprised of fruit from the McIntyre Vineyard, which sits on the sunny slope of the southern Santa Lucia Highlands, known for its enticing Chardonnay.

THE WINE

Wet stone minerality at entry lifts to an enlivening arc of acidity on the palate. Subtle hints of cream and white peach are balanced by a clean, bright finish. La Follette honors these expressive vineyards with judicious use of oak and minimal handling of the wine in yielding a polished, yet dynamic Chardonnay.

WINEMAKING

100% Chardonnay

83% Sonoma County, 15% Monterey County, 2% Mendocino County

Fermentation: 74% barrel fermented, 26% tank fermented, all native primary and secondary ferments, full malolactic conversion

Alc. 13.7%

