

SHANNON

RESERVE

The Shannon Ridge Reserve Collection exemplifies our commitment to and mastery of sustainable farming. Our "Ovis Cycle" farming integrates sheep into the vineyards to control weeds, naturally fertilize the vines and provide wool and protein to our families. The fruit for this collection is carefully selected by our wine making team and produced from our premium vineyard blocks.

CHARDONNAY

VINTAGE 2017

An El Niño weather pattern brought a wet winter and spring to the North Coast in 2017. A heat spike in June advanced the white grapes and prompted harvest in late August. Once the white grapes were in, cooler weather set in and gave us a delayed start to the red grape harvest 2 weeks later. It was almost like a mini holiday, mid harvest. Overall, the crop came in a little lighter than average. 95% of the vintage was in when the fires in Sonoma, Napa and Lake Counties began. We were luckily unscathed, even with the Sulfur Fire less than a mile from the Home Ranch. Whew!

TASTING NOTES

Showcasing the fruit from Red Hills, this Chardonnay leads with rich tropical aromas. Flavors reminiscent of Crème' Brulee fill the palate as brown spices, such as nutmeg and cinnamon, come alive on the finish.



100% Chardonnay Red Hills Ranch • Crushed and gently pressed
Fermented in new barrels • 16% new French Oak , 22% New American • 10 months aging
100% ML complete • Brix at harvest 24.2 • 3.46pH • Total Acidity 0.84 • Alcohol 14.6% • RS 0.3%

2,490 Cases produced

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