



2017 Sonoma Coast Chardonnay:

100% Estate Grown and Estate Bottled from the TBH Vineyard- our organically farmed vineyard surrounding our home and winery. This site sits on a cool, windy ridge-top with heavy coastal influences in Sebastopol.

2017 was one of those years where Mother Nature made it easy to grow great wine. We had sufficient rainfall in spring to produce healthy and balanced vine-canopies (it takes a balanced vine to make balanced wine) and the soils and plants were happy! I could not be more pleased with the powerful structure and intense concentration in these low alcohol and balanced wines. ~ *Paul Sloan*



**Small Vines
2017 Sonoma Coast Chardonnay**

566 CASES Produced

Minimum Retail Price / Bottle: \$55.00

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

Vineyards:	100% TBH Vineyard (<i>The Barlow Homestead</i>): Planted in 2009, cool-windy ridge top with heavy coastal influences. Barlow Lane, Sebastopol
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x3 (3630 vines per acre)
Soils:	Dark gray Goldridge fine sandy loam
Yields:	~1.2 lb. per vine, naturally, lightly thinned for uniformity
Clones:	60 % Hyde Wente and 40% Kistler Mt Eden Selections
Hand Harvest Dates:	TBH Vineyard: Several vine And Shoot specific hand vine picks from 9/1 - 9/8
Pressing Method:	100% whole cluster, very slow and gentle press cycle
Brix at Pressing:	21.2-23.2
Fermentation:	Barrel fermented with native yeast and native ML, minimal battonage Peak Temperature during fermentation 65F
Barrel Program:	9 months on fine lees; 3 months in Stainless. 14% New French & Austrian oak: Atelier, Stockinger. 86% Neutral French Oak: Atelier, Ermitage, Remond, Demptos.
Bottling:	Bottled unfinned, August 31, 2018
Chemistry:	pH: 3.21, TA: 0.79 g/100ml, RS: .07 g/L, Alc: 13.91%