

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 2016

Spring was a steady flux of warm and cool days starting harvest off early on August 20th. The whites came in before a cold snap slowed down the ripening, allowing for a brief respite after the first rush of harvest. Reds started to trickle in during early September. The season had average temperatures until October 20th brought a deluge of rain with a fair amount of fruit left hanging. The varieties left to weather the storm were hearty, open clusters that handled it well. We finished up harvest on October 24th, ending an eight week vintage, one of our longest but most concentrated on record.

TASTING NOTES

Aromas of toasted marshmallows and caramel apples fill your senses. The palate is bright with green apple, sweet peach, lemon rind, and finishes with lush vanilla oak notes.



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 24.3 • 3.47pH • Total Acidity 5.6 • Alcohol 14.6% • RS 0.2%

1,389 Cases produced

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