

2017 FOGGY CANYON CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA



THE WINE:

100% Chardonnay from a single vineyard. Catie's Corner Vineyard located near the town of Windsor in the Russian River AVA, is the source for this wine and is grown organically. The sandy, loam soils of this property along with the cooling westerly winds from the Pacific are ideal for growing premium chardonnay fruit. The wine was barrel fermented in French oak and went through full malolactic fermentation. It was then aged for 12 months in 25% new French oak prior to being bottled. Winemaker Brian Kobler made just over 100 cases of this wine. The Foggy Canyon wines are produced by the partnership of Brian Kobler and Quigley Fine Wines with assistance from consulting winemaker Jim Olsen. The fruit is typically all single vineyard sourced from Sonoma's Russian River Valley, AVA.

TASTING NOTES:

Color: straw - yellow / gold

Aromas: pear and citrus fruit with whispers of honey and vanilla

Flavor & Texture: round and creamy on the palate yet with nice fresh acidity to keep the wine buoyant; flavors of honey kissed Asian pear and whispers of toasty oak

Food Pairing: grilled fresh yellowtail with wild herbs, lemon, sea salt and pepper

-DRINK NOW THROUGH 2022-