

2018 FOGGY CANYON CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA



THE WINE:

100% Chardonnay from two cool climate vineyard sites along the Russian River. The sandy, loam soils of these properties 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 11 months in 40% new French oak prior to being bottled. Winemaker Brian Kobler made just under 100 cases of this wine.

THE ESTATE:

The Foggy Canyon wines are produced by the partnership of winemaker Brian Kobler and Quigley Fine Wines with assistance from consulting winemaker Jim Olsen. The fruit is typically sourced from sustainable vineyards from Sonoma's Russian River Valley, AVA. and produced in small batches of less than 150 cases.

TASTING NOTES:

Color: sunrise golden

Aromas: ripe citrus fruit alongside yellow pear and hints of banana

Flavor & Texture: mandarin orange, pear and subtle notes of honey and vanilla

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

-DRINK NOW THROUGH 2023-