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## WINEMAKER'S NOTES

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### 2018 JOULLIAN CHARDONNAY • ROGERROSE VINEYARD

Roger and Rose Marie Hernandez planted their eight-acre Arroyo Seco estate vineyard in 1988 to six French clones of Chardonnay that originated at the University of Beaune's Dijon Research Station. The clones 77 and 809, in particular, exhibit exotic aromatics. However, the precise source of RogerRose's unique lychee fruit and honeysuckle-like nose is anyone's guess — perhaps it is due to the influence of the Dijon clones, or to Roger's farming practices that reduce cluster and berry size to half the California norm, or to the sandy, rocky soil around Arroyo Seco Road.

RogerRose Chardonnay is always notable for its exotic & floral nose, silky texture and beguiling finish. Because of the wine's delicacy, we use Burgundian yeast strains that emphasize aroma and texture, versus power and body. To further enhance delicacy and texture, only the tightest grain French oak — seasoned for three years — is used for barrel fermentation and sur lie aging. Every effort is made to encourage a simultaneous yeast and malolactic fermentation to prevent any lactic acid/butterscotch flavors from overpowering the floral nose and finish.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Chardonnay, RogerRose Vineyard</i>
<i>Appellation/AVA:</i>	<i>Arroyo Seco (Monterey)</i>
<i>Harvest Date:</i>	<i>October 8, 2018</i>
<i>Sugar At Harvest:</i>	<i>23.2° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented, with 70% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>Seven months "sur lie" in French oak barrels</i>
<i>Alcohol:</i>	<i>13.8%</i>
<i>Total Acidity/pH:</i>	<i>7.5 g/L; 3.48</i>
<i>Residual Sugar:</i>	<i>Dry (.05%)</i>
<i>Total Production:</i>	<i>46 cases (750 ml)</i>
<i>Release Date:</i>	

#### TASTING NOTES:

Subtle notes of stone fruit and French vanilla on the nose with tangerine citrus, mango, tropical zest across the palate. Hints of mineral and oak coming in on the finish. Wonderful to pair with a variety of seafood or charcuterie.

#### FOOD COMPANIONS:

Roger Rose's rich flavor and silky textures allows it to "cross-over" from an aperitif wine into a fabulous dinner wine that's perfect with sole, sand dabs, halibut, roast chicken or pork loin, and simple pastas drizzled with olive oil.