

Brutocao

FAMILY VINEYARDS

"lemon custard tart...vanilla, kiwi, fig...apple, honey and caramel finish."



*W*e have been farming our land since 1943, blending our northern Italian heritage with our California roots.

Our family chose the lion from St. Mark's Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.

2016 CHARDONNAY

BLISS VINEYARD ESTATE BOTTLED

GRAPES: *Bliss blocks 13, 27, 29 from the Dijon 76, 96, 4101 and Wente clones.*

HARVEST: *Hand-picked on September 13th, 2016.
Harvest Stats: 24.8 Brix, 0.56 TA, 3.59 pH*

PRODUCTION: *Lots hand-picked, early morning, clean fruit. 70% whole cluster pressed and 100% barrel fermented in mix of new and neutral French oak. After ML inoculation, barrel fermented lots were sur-lie aged and stirred every 2 weeks for 9 months. Fined, Stabilized, and Filtered.*

TECHNICAL ANALYSIS:

Bottling Date:.....	June 2017
Cases Produced:	2,200
Alcohol:	14.5%
Total Acidity:	0.54
pH:	3.50

TASTING NOTES:

Our 100% barrel fermented Chardonnay arises from a chorus of our classic Chardonnay blocks from our Bliss Ranch. Aromas of lemon custard tart give way to creamy vanilla, kiwi and fig notes in the mid palate followed with ripe apple, honey and caramel finish. Sur lie aging for nine months in French oak gives this estate Chardonnay a luscious mouth feel while launching a boat load of fruit.



SUSTAINABLE WINEGROWER

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