
TOPEL WINERY

2011 CLASSIQUE CHARDONNAY RESERVE MENDOCINO COUNTY

AROMA

Elderflower, lemon blossom, hint of butterscotch, integrated oak aromas.

FLAVOR

This full-bodied and smooth Chardonnay has notes of candied orange peel, incredible length, vibrant tension, with a mineral and subtle oak finish,

VINIFICATION

Fermented with indigenous yeast in 50% in new Leroi French oak and 50% on one year old oak. The long and slow fermentation allowed for the perfect integration of the oak and fruit. Underwent 50% malolactic fermentation to retain crisp acidity.

CHEMISTRY

Alc: 14.2%

pH: 3.38

TA: 5.7 g/L

WINEMAKER'S NOTES

When our winemaker saw these gnarly old Chardonnay vines in a beautifully located Talmage vineyard just north of Ukiah, he knew he'd found the mother lode. Planted in the late 60s, the sturdy wood vines yield small crops of richly flavored grapes, influenced not only by the terroir, but also by the age of the plantings.

Looking to Montrachet for inspiration, this California Chardonnay was made to age and pair well with food.

