



LAETITIA
VINEYARD & WINERY



2016 LAETITIA ESTATE CHARDONNAY

TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 9/24/16

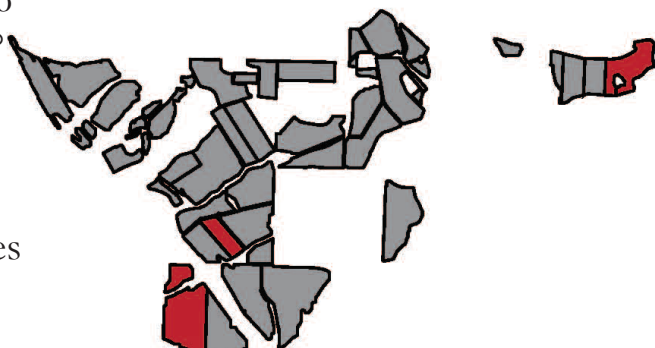
BRIX AT HARVEST: 23.7°

ALCOHOL: 13.4%

pH: 3.64

TA: 6.15

PRODUCTION: 2,500 cases



GROWING SEASON: Laetitia's 2016 harvest was right on schedule, with slightly greater than average yields of exceptional fruit. Rain fall was below normal, we received around 14 inches at Laetitia. Causing us to begin irrigation relatively early-- the last week of April. 2016 was a very warm year. Except for a cold final week of March, February through May was exceptionally hot for a Central Coast vineyard that is 3 miles from the ocean. There was some cooling in June. July through October was only slightly cooler than 2015 but much warmer than the 10 year average during these months. Harvest concluded during the third week of October.

VINIFICATION: The grapes were whole-cluster-pressed and went through 75% secondary maloactic fermentation until naturally arrested at blending. Each barrel was tasted individually when blended to create an exquisitely balanced 2016 Estate Chardonnay that is true to its varietal roots with a hint of the signature "Laetitia Spice."

BARRELING: Only the best French oak is used to age Laetitia Chardonnay. The 2016 vintage was aged in 25% new François Frères and Rousseau barrels for nine months.

TASTING NOTES: Energetic fruit and mineral-driven notes of ripe quince, green apple and crushed chalk transition into delicate aromas of jasmine, apricot preserves and spiced tea. This Chardonnay offers a spicy anise character that weaves throughout the honeyed finish and crisp acidity. Ripe and delicious, this brings the richness of honey and the rigor of minerality into perfect balance.

