



ESTATE BOTTLED

# Forman

V I N E Y A R D

## 2019 CHARDONNAY

### TASTING NOTES:

Initially the first impression with both aromatics and flavor is fresh, stony and a touch reserved. One can tell more is to come. Deeper notes of pear, green apple and a touch of citrus emerge. No wood up front, only fresh yeasty fermentation/fruit aromas are present at first. The wine seriously evolves with aeration and a little warming in the glass.

The first sip, and wow, this is the sappy fruity freshness I am always so eager to achieve. One sip begs another; no heaviness or blunt over-ripeness here. Maybe a touch of barrel in the background but definitely only as an additional aroma/flavor, never dominating, only enhancing. This one definitely grows on you. I really like it! What a wonderful food accompaniment. The 2019 Forman Chardonnay will age beautifully for many years and will grow old very gracefully, but oh how very nice it is young as well. No flab here, nor is it lean and mean, rather it is just gracefully sensual.

### 2019 CHARDONNAY STATS:

BLEND: 100% CHARDONNAY (*Star Vineyard, Rutherford*)

WHOLE-CLUSTER PRESSED AND FERMENTED IN BURGUNDY BARRELS; *15% new, 85% 2 to 5-year-old*

LEFT SUR LEES THROUGH APRIL 2020 (*8 months*)

BOTTLED JUNE 22, 2020 - 539 CASES 750ML PRODUCED

#### ANALYSIS AT BOTTLING:

ALCOHOL:	13.06%
TOTAL ACID:	64 G/100ML
PH:	3.43
GLUCOSE/FRUCTOSE:	0.04 G/100ML ( <i>dry</i> )
MALOLACTIC:	NEGATIVE

### RIC'S VINEYARD NOTES

Chardonnay, along with Cabernet Sauvignon, according to many wine aficionados as well as sommeliers are probably the two most prestigious wine varieties as well as perhaps the most prolific in the world. The styles of wine made from each in all of their growing regions throughout the world vary by many degrees. I wish to single out Chardonnay for this writing. As is the case with many wine lovers, I too am very fond of wines made from Chardonnay. As stated already, it is a variety with many styles. In California, and probably as well in Australia, the wines tend to be bold, very expressive of ripe fruit and many, have as well, a lavish splash of new oak and even in some cases a touch or residual sugar. In Europe the wines made from Chardonnay are somewhat more restrained, subtle and with a sappy fresh acid fruit balance which makes the wine very enjoyable with food. I am lucky at Forman Vineyard to only make a small quantity of wine from Chardonnay; about 550 cases annually, and therefore not having to please a large audience, I can start by pleasing myself with a style that I most enjoy. I love Chablis. Can I make a wine from Chardonnay in my Napa Valley growing region that resembles Chablis exactly; well, the short answer is "no". What I try to do each vintage, however, is get as close to some of the flavor and aromatic components of Chablis as I can, given the fruit I have to work with. Star Vineyard, the vineyard that has always been my sole source of Chardonnay, is situated in the Rutherford Bench and grows on very well-drained bale loam soil which has been infused with round stones from ancient creek activity throughout. Grapes love this soil and climate; is it like Chablis? Again, well "no". I have worked with this fruit now for 37 years. I know by now how best to recognize the blocks I like as well as the proper time to harvest. I try as best as I can to make a wine that comes close to pleasing me as much as Chablis does. I think the '19 and '20 vintages come closer than ever before at achieving the style I am after.