



2017
Chardonnay
Rogers Creek Vineyard
Petaluma Gap
Sonoma

Technical

Harvest
September 19, 2017

pH
3.5

Total Acidity
7.2 g/L

Alcohol
13.9%

Winemakers
Mark Ellenberger / Emily Trout

Production
75 cases

Availability
Website/Mutiny Wine Room

The Vineyard

Rogers Creek Vineyard sits at 300 feet above sea level, between Sonoma and Petaluma, in the teeth of the wind and fog of the Petaluma Gap. The vines grow in light, chalky volcanic ash soils in steep inclines. This causes natural vine stress and gives the wine high concentration levels. This location provides pure western exposure and constant wind and fog funneled in from the Pacific Ocean. This cooling influence, combined with well-drained, volcanic soils planted to the Pommard clone, produces a distinctive Pinot noir defined primarily by notes of earth and game, with fruit in an intriguing secondary role.

The Winemaking

Harvested on October 5, 2018, the grapes were whole cluster pressed, racked to barrels for primary and secondary fermentation. The wine was aged for 11 months in 30% new French oak barrels.

The Wine

Aromas: Pears, stone fruits and vanilla bean

Flavors: Ripe Nectarines, apples and honey

Profile: Medium weight and exceptionally balanced. Great Fruit and Acidity with just the right amount of oak and texture.

The Vintage

Spring saw heavy rains which raised the twin threats of mildew and coulure, however, a long summer was poised for the rescue delivering a succession of warm, sunny days with little in the way of heat spikes. The morning fog also helped serve as a useful cooling aid helping to preserve the essential acidities and aromatic flavors of the grapes. The long growing season allowed for an unhurried harvest.