

Covenant

2017 COVENANT CHARDONNAY LAVAN

CHARDONNAY

The 2017 vintage was the sixth in what has become a long winning streak here in California. Ideal conditions throughout the growing season brought the grapes to peak ripeness, resulting in vivid fruit flavors and beautifully structured wines.

ABOUT THE WINE:

Covenant “Lavan” (which means “white” in Hebrew) is sourced from the 10-acre Scopus Vineyard at the top of Sonoma Mountain, owned by Ori Sasson and managed by consummate vineyardist Ulises Valdez. This 100% Chardonnay is whole cluster pressed and then barrel-fermented in French oak (10% new) with native yeast. It is stirred bi-weekly on its lees and undergoes full malolactic fermentation. Aged 16 months in barrel, the wine is bottled without fining.

TASTING NOTES:

The high-altitude, north-facing Scopus Vineyard harnesses a blend of lush California flavor tempered with cool-climate structure hinging on firm acidity and moderate body. Stone fruit, citrus and spice come to mind on the palate, all marked by the vineyard’s classic mineral core. There’s a modest hint of toasty oak framing the ensemble, which ends long and fresh.

VARIETAL:
Chardonnay

APPELLATION:
Sonoma Mountain, Sonoma County

PRODUCTION NOTES:
Native Yeast Fermentation;
Unfined

AGING:
16 Months In 100%
French Oak (30% new)

CASES PRODUCED:
250

SUGGESTED RETAIL:
\$38



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