



# FOLIE à DEUX

· SONOMA ·

## *russian river valley* CHARDONNAY

VINTAGE 2017



**COMPOSITION:** 100% Chardonnay  
**APPELLATION:** Russian River Valley  
**HARVEST DATE:** Sept. 7 – Oct. 4, 2017  
**RELEASE DATE:** June 2018  
**ALCOHOL:** 13.9%  
**PH:** 3.59  
**TA:** 0.57 g/100ml  
**CASES PRODUCED:** 31,000  
**SRP:** \$18

### APPELLATION

Some of the most globally renowned Chardonnay is made from Russian River Valley fruit. The grapes for the 2017 Folie à Deux Chardonnay were sourced primarily from vineyards in this acclaimed AVA. Cooling fog from the Pacific Ocean blankets the Russian River Valley's vineyards, reducing temperatures by 35 to 40 degrees at night and fostering a long, even growing season.

### GROWING SEASON

2017 was another warm and therefore early year, which meant the grapes were physiologically ripe at a lower sugar level, resulting in lower than average alcohol levels. Although the alcohol level is low, the flavors in this Chardonnay are representative of fully ripe, developed fruit. The Russian River Valley's wide range of alluvial soils—composed primarily of gravel, loam and sand—provides essential water drainage while retaining sufficient moisture and nutrients to support the vines during the appellation's long growing season. The grapes in this Chardonnay ripened slowly on the vine, developing intense varietal flavors, while retaining a bright and vibrant acidity.

### WINEMAKING

The fruit for this Chardonnay was selected from premier vineyards throughout the Russian River Valley. Following harvest, the grapes were fermented in French, American and Hungarian (22% new) oak barrels to maintain bright acidity, add complexity and showcase the variety's rich fruit flavors. The wine underwent 50% malolactic fermentation and then barrel aged 85% for 6 months.

### TASTING NOTES

The Folie à Deux 2017 Chardonnay is opulent and alluring. Indicative of its cool climate origins, this wine has a bright acidity beneath notes of sweet melon, golden apple and bright tropical, perfumed pear. Flavors of ripe vanilla, mandarin, toasted marshmallow, butterscotch, banana, and citrus blossom are accompanied by a creamy mid-palate. This wine is medium-bodied, round and smooth with uplifting acidity and a balanced finish. For an excellent pairing, serve the 2017 Folie à Deux Chardonnay with baked salmon topped with herbs of dill and fresh-squeezed lemon, or try it alongside white mushroom truffle pasta.

*This is Sonoma. Take a sip. Our passion for Sonoma County is matched only by our awe for the region's incredible diversity. From cool, coastal regions to warm, rugged mountain sites—and everything in between—Sonoma gives us the rare opportunity to work with fruit from an extraordinary collection of superior appellations. An unparalleled array of distinct growing conditions allows us to craft a portfolio of sustainably sourced wines that captures the full range and beautifully expressive characteristics of Sonoma's world-class wine districts.*

folieadeux.com