

FOXGLOVE

2017 Chardonnay Central Coast

100% Chardonnay, 96% Santa Barbara County, 4% Paso Robles
Clone 4 and Dijon Clones, vines between 13 and 33 years old, 630 -1000 ft elevation
Vertical Shoot Positioned Canopy, planted on rolling hills of sandy loam and loam soils
Stainless steel 62° , 3 week fermentation., lees stirred, no malolactic fermentation
13.8% Alcohol 0.64 TA 3.42 pH .03 R.S.

“ A stunning value, the 2017 Chardonnay from Foxglove is soft, supple and absolutely delicious. Light tropical notes, lemon confit, white flowers and bright acids give the 2017 striking nuance as well as character. Aging in steel keeps the flavors vibrant”
Antonio Galloni, June 2019

