

CHARDONNAY

ORIGIN

Chardonnay is the name of a village in Burgundy, France. It is in that region that the grape variety originates.

The grape, however, is now found all over the world, from California to Australia, and from Chile to Croatia. You will even find Chardonnay in the Champagne region of France, where it is one of the main components of the world famous sparkling wine.

VITICULTURAL CHARACTERISTICS

Chardonnay has a wide-ranging reputation for relative ease of cultivation and ability to adapt to different conditions. The grape is very “malleable,” in that it reflects and takes on the impression of the terrior. It is a highly vigorous vine, with extensive leaf cover which can inhibit the energy and nutrient uptake of its clusters. Vineyard managers counteract this with aggressive pruning and canopy management.

COMMON WINE STYLES

Chardonnay is a grape which does not have extremely strong and notable aromas. In fact, Chardonnay is known for taking on a different profile according to the soil and terrior where it is grown.

In cool regions (Burgundy, Tasmania, Germany or Oregon) Chardonnay tends to show aromas of green apple, pear and citrus.

In warmer regions (Australia, Southern Italy, the central valleys of California), the aroma profile is more towards peach, passion fruit and pineapple.

Oak is another factor that will greatly influence the wine. Oaked Chardonnays (I.e. wines aged in oak) will develop more roundness, and you will start picking up aromas of butter, vanilla and hazelnut.

PLANTERS RIDGE PRODUCTS

We make a 100% Chardonnay wine each year, aging it partially in oak barrels and partially in stainless steel. This combination brings together a buttery body and bright acidity.