



2016 RED SHOULDER RANCH® CHARDONNAY

NAPA VALLEY • CARNEROS

<i>Release Date</i>	March 1, 2018
<i>Vineyard Location</i>	Shafer's Red Shoulder Ranch in Carneros
<i>The 2016 Growing Season</i>	Plenty of rain in winter and spring ended a series of drought years and kicked off a long, warm growing season that produced clusters of fruit with radiant color, pure flavors, and enticing aromas.
<i>Varietal Composition</i>	100% Chardonnay
<i>Brix at Harvest</i>	22.8° - 25.0°
<i>Fermentation</i>	Whole-cluster pressed and fermented with wild yeast in individual barrels (75% oak, 25% stainless steel); 0% malolactic fermentation
<i>Cooperage</i>	14 months in 75% new French oak barrels (Allier, Vosges) and 25% in stainless steel barrels
<i>Alcohol</i>	14.9%



RED SHOULDER RANCH CHARDONNAY

Shafer's single-vineyard Carneros-grown Chardonnay is produced from small-clustered clones of grapes selected for their low yields and distinctive flavors. Fermentation takes place within individual oak and stainless steel barrels using native yeasts. The wine matures on the lees for 14 months and since it undergoes no malolactic fermentation this Chardonnay retains a lively natural acidity. The vineyard is named for its Red-shouldered Hawks and other birds of prey, who play an important role in Shafer's sustainable farming practices.

WINEMAKER'S COMMENTS

"The 2016 offers alluring, energetic aromas and flavors of honeysuckle, kiwi, apricot, citrus zest, pineapple, and toasted almond – a dazzling, juicy bowl of exotic fruit held together with flinty structure, pleasing minerality, and refreshing acidity."

— ELIAS FERNANDEZ

SHAFER VINEYARDS

Shafer Vineyards is a 30,000 case winery in Napa Valley's Stags Leap District managed by the father and son team of John and Doug Shafer. The Shafer family owns and farms 200 acres of vineyards, sources for Shafer's Cabernet Sauvignon, Chardonnay, Malbec, Merlot, Syrah, and Petite Sirah.