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FULCRUM



2015
DURELL
VINEYARD
SONOMA
COAST
CHARDONNAY

TASTING NOTES:

BRILLIANT GOLDEN
COLOR IN THE GLASS.
AROMAS OF
BUTTERSCOTCH,
HONEYSUCKLE, CARAMEL
APPLE AND MEYER LEMON.
COMPLEX FLAVORS OF
APPLE, PINEAPPLE, APRICOT,
FIG AND CRÈME BRULÉE. A
WEIGHTY TEXTURE THAT FILLS
THE MOUTH. LEAVING YOU WITH
A VERY LONG FINISH AND A HINT
OF SMOKEY MINERALITY.

CLONES: DIJON CLONE 95

VINEYARD SOURCE: DURELL VINEYARD

WINEMAKING:

BARREL FERMENTED
ML: COMPLETE MALOLACTIC CONVERSION
BARREL REGIME: 100% FRENCH OAK, 42% NEW
BARREL AGING: 11 MONTHS
COOPERAGE: COMBINATION OF REMOND & FRANCOIS FERERS
BOTTLED: AUGUST 11, 2016
UNFINED AND ONLY A VERY LIGHT FILTRATION

CASES PRODUCED: 175

ALCOHOL CONTENT BY VOLUME: 14.2%

WINEMAKER: DAVID ROSSI