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FULCRUM



2017
DURELL
VINEYARD
SONOMA
COAST
CHARDONNAY

TASTING NOTES:

GOLDEN HONEY
COLOR IN THE GLASS.
COMPLEX AROMAS OF
HAZELNUT,
HONEYSUCKLE, GRANNY
SMITH APPLE AND MEYER
LEMON. VIBRANT LAYERS OF
MINERAL, APPLE, APRICOT,
BUTTERSCOTCH AND FIG ON
THE PALATE. A RICH TEXTURE
THAT FILLS THE MOUTH.

CLONES: DIJON CLONE 95

VINEYARD SOURCE: DURELL VINEYARD

WINEMAKING:

BARREL FERMENTED
ML: COMPLETE MALOLACTIC CONVERSION
BARREL REGIME: 100% FRENCH OAK, 26% NEW
BARREL AGING: 11 MONTHS
COOPERAGE: FRANCOIS FERERS
BOTTLED: AUGUST 18, 2018
UNFINED AND ONLY A VERY LIGHT FILTRATION

CASES PRODUCED: 142

ALCOHOL CONTENT BY VOLUME: 14.2%

WINEMAKER: DAVID ROSSI