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FULCRUM



2016
DURELL
VINEYARD
SONOMA
COAST
CHARDONNAY

TASTING NOTES:

BRILLIANT GOLDEN COLOR IN THE GLASS. INTENSE AROMAS OF HONEYSUCKLE, GRANNY SMITH APPLE AND MEYER LEMON. VIBRANT LAYERS OF MINERAL, APPLE, PINEAPPLE, APRICOT, AND FIG ON THE PALATE. A RICH TEXTURE THAT FILLS THE MOUTH. LEAVING YOU WITH A VERY LONG AND BRIGHT.

CLONES: DIJON CLONE 95

VINEYARD SOURCE: DURELL VINEYARD

WINEMAKING:

BARREL FERMENTED
ML: COMPLETE MALOLACTIC CONVERSION
BARREL REGIME: 100% FRENCH OAK, 32% NEW
BARREL AGING: 11 MONTHS
COOPERAGE: COMBINATION OF REMOND & FRANCOIS FERERS
BOTTLED: AUGUST 19, 2017
UNFINED AND ONLY A VERY LIGHT FILTRATION

CASES PRODUCED: 146

ALCOHOL CONTENT BY VOLUME: 14.2%

WINEMAKER: DAVID ROSSI