

La Follette

Chardonnay Los Primeros



Los Primeros - meaning "the first" - honors the early winegrowing pioneers in California who planted vines along the coast.

73% Monterey Country — two vineyards in the "sweet spot" of the region's northern stretch contribute to this blend. The flavors and acidity showcase the microclimates in this area.

McIntyre Vineyard, harvest date September 5th — originally planted in 1973, was the first vineyard in the AVA to be sustainably certified and is farmed meticulously by leading viticulturist, Steve McIntyre.

Escolle Vineyard — planted to carefully chosen clones and rootstocks in 2008; this site is our source for the prized Hyde clone Chardonnay. 27% Sonoma County — one vineyard in the southern part of Sonoma; the site is near the San Francisco Bay and experiences moderately warm days with cool nights. Sonoma Creek Vineyard, — planted in 1977, where old vines continue to thrive at the hand of Suzanne Larson.

The final blend is comprised of 50% tank fermented lots, all of McIntyre and half of Escolle, to preserve the energy and freshness of the wine. The barrel-fermented portion, Sonoma Creek and Escolle lots, were vinified in neutral oak. All fermentations were conducted using native yeasts. Partial malolactic fermentation.

Grape varieties : Chardonnay

Alcohol : 14%

Tasting notes :

Appealing floral aromas with subtle hints of thyme and lemon verbena play against the fruit, as refreshing minerality comes to the fore in the late-palate. A balanced and dynamic Chardonnay.

Press Notes

Wine Enthusiast

2021	91 points
2020	92 points

