2017 Red Shoulder Ranch® Chardonnay
Napa Valley • Carneros

Release Date
March 1, 2019

Vineyard Location
Shafer’s Red Shoulder Ranch estate vineyard in Carneros

The 2017 Growing Season
A lengthy, warm summer allowed the clusters to hang in near ideal conditions for a long, long time producing fruit with vivid color, enticing flavors, and unrivaled aromas.

Varietal Composition
100% Chardonnay

Brix at Harvest
22.8˚- 25.0˚

Fermentation
Whole-cluster pressed and fermented with wild yeast in individual barrels (75% oak, 25% stainless steel); 0% malolactic fermentation

Cooperage
14 months in 75% new French oak barrels (Allier, Vosges) and 25% in stainless steel barrels

Alcohol
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 2017 offers lush, luxurious aromas and flavors of melon, honeysuckle, apricot, pineapple and flint all held together with effortless structure, elegant balance, and energy that comes from pure, Chablis-like acidity.” — Elias Fernandez

What Others Are Saying
“This is a perennially impressive wine …” — Virginiie Boone, Wine Enthusiast

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.