



Natural Whine Incident: 5 chardonnay wines

**KEY:** city, state, region, country – producer, winemaker, name (vintage) – grape info, aging/vinification method. alcohol %

1. Dinnigan Hills (99%) & Lodi (1%), CA, Dinnigan Hills AVA region, USA – Toasted Head, Melanie Walker, *Barrel Aged Chardonnay* (2017) – 97% Chardonnay & 3% Viognier, Grapes picked at night; barrel-aged in new and used American (55%), Eastern European (25%), and French (20%) oak barrel aged for 8 months; less than 10% goes through a secondary malolactic fermentation; hand-stirred each barrel every two weeks. 14%
2. Yakima, WA, Conley Vineyard in Naches Heights AVA region, USA – Swick Wines, Joe Swick, *Wyd? U up?* (2017) – 100% Willamette Valley Chardonnay (20 year vines), Grapes are hand harvested and de-stemmed; the wine ferments in 500-liter 5-year-old barrels with indigenous yeast for about 1 month; the wine rests in barrel for 8 months of elevage; unfiltered and lightly sulfured before bottling. 12.3%
3. Pine Bush, NY, Brunswick Vineyard in the Hudson River Region AVA (Finger Lakes), USA – Wild Arc Farm, *Chardonnay* (2017) – 100% Chardonnay, Hand-harvested and whole-cluster macerated for 48 hours; 20ppm sulfur dose added before being pressed directly into neutral French oak barrels, where other than a single barrel racking, it sat undisturbed for 10 months until bottling; unfined; unfiltered; fermented spontaneously (native yeasts). 10.7%
4. Villebois, Auvergne-Rhône-Alpes, Bugey region (south of Jura west of Savoie), France – La Vigne Du Perron, François Grinand, *Katapnha* (NV) – 100% Chardonnay, Vin de Table - Vin de France, In 1993 François left his job as a piano teacher at a “prestigious conservatory”; pressed without being de-stemmed; grapes are pressed through an old upright press with a rock basin, then transferred to old oak barrels, where they age until François decides they are ready to bottle, generally 12 to 18 months; since 2010 all wine is without filtration or the addition of sulfur dioxide. 12.5%
5. Pupillin, Arbois, Jura region, France – La Loue, Catherine Hannoun, *chardonnay* (2015) – 100% Chardonnay, Biodynamic; fermented with native yeasts in stainless steel then raised in neutral barrel for over a year. 12.5%

29	16		
3		17	
20			18
18			19
18		20	