

# *B. Kosuge Wines*

## *Sonoma Coast Chardonnay 2016*

Whole cluster fruit is sent through just the rollers on a destemmer to break up the bunches and begin extraction before splitting the wine in half between oak and concrete. After time in each vessel, the wines are swapped so that all wine sees both materials. Native yeast is used for both primary and naturally occurring malolactic fermentation with use of battonage.



**SOURCE** La Cruz, Petlauma Gap

**VINES** Half clone 4 and half wente

**VINIFICATION** 100% whole cluster with native yeast in half concrete and half oak with malolactic occurring naturally.

**AGING** Half concrete and half oak

**PRODUCTION** 156 cases

