



2017 HAWK HILL CHARDONNAY

WINE NOTES

VINEYARD

100% Hawk Hill Vineyard, Sonoma Coast

CLONE

UCD 5

FERMENTATION

Fermented in barrels, aged on the lees

BARREL AGING

10 months in French oak:

9% new

91% mostly neutral

BOTTLING

July 9, 2018

PRODUCTION

750 ml = 300 cases

In 15 vintages of making Freeman Chardonnay, this is only the second time we've produced a single-vineyard bottling; that's how special this vineyard is. Owners Margaret and Bill Yarak do a brilliant job of farming Hawk Hill. With the help of Arturo Robledo and Greg Adams, all their hard work and attention to detail is apparent from the moment you pull the cork.

Located just five miles from the Pacific Ocean, Hawk Hill Vineyard is blanketed by fog in the mornings, then stays cool as bracing ocean winds roll in during the afternoons. These conditions allow the fruit to maintain a vibrant acidity and expressive aromatics.

The 2017 growing season was a tough one. It started with rains in June, a warm August and an intense heat wave over Labor Day that sped up ripening across Northern California. It will also forever be remembered for the horrible wildfires that raged throughout California.

Picked on Sept. 14th, 2017 Freeman Hawk Hill Chardonnay is pale straw color and crystal clear in the glass. Its aromas include a subtle mix of citrus and tropical fruits with a hint of gunflint. The wine has all the acidity you'd expect from a vineyard so close to the Pacific Ocean, while not losing its soft-delicate mouthfeel. As with all our wines, this was bottled unfiltered and unfiltered. It goes without saying, this is a wine that pairs wonderfully with food or sitting out on the patio on a warm summer night. This wine should be at its best from early 2019 through 2023.

