

Revolver Chardonnay 2016

This 100% Chardonnay is from a high elevation vineyard in the Gualtallary region of the Uco valley. The nose shows white flowers, pear, apricot with lifted notes of nutmeg, mace, and a flinty mineral quality. The restrained palate shows honey suckle, pear, toasted almond paste, with light hints of whipped honey butter. Bright acid and with a hint of creamy oak shine through on this tiny production Chardonnay.



Vintage: 2016
Varietal: Chardonnay
Case Production 12 pack: 220
Alcohol Content: 12.5
Region / Location: Gualtallary
Vineyard: None, None
Planted: 2008
Altitude: 4600
Farming Practices: Sustainable
Soil Type: Limestone and Granite
Trellis System: VSP
Yield: 220
Stem Inclusion: None
Yeast: Native
Winemaker: Leo Erazo
Élevage: 50% Concrete Egg and 50% second use french oak barrels
Lees Contact:
Filtration Method: unfiltered and unfined
Maceration / Fermentation: None
UPC Code: 806145000482

REVOLVER

Leo Erazo is the winemaker of Revolver, a project that supports small, family growers in the much lauded Itata subregion of Guarilhue. Guarilhue is known for its old bush vines, its proximity to the Pacific Ocean, and its decomposed granite which is almost identical to Morgon. Much of the grapes from this area are often sold at inexpensive prices and blended in to bulk wines. Leo was motivated to elevate some of his favorite growers and pay them better prices so they can continue to operate their vineyards and incentivize them to continue to farm organically. We currently import Revolver Pais which is comprised of fruit from four vineyards, Leo's and three other families, all of which are smaller than two hectares, and in Leo's words are crazy old vines. Leo's home and winery are located atop a cliff in Cobquecura overlooking the Pacific Ocean.

