

Covenant

2016 ZAHAV Late Harvest Botrytis Chardonnay

The greatest dessert wines in the world are arguably from Sauternes, in France, where botrytis—or “noble rot”—is the key to a fine vintage. In the right conditions, botrytis will form on ripe clusters of white grapes to subtly perforate the skins. This allows water to evaporate and increases the concentration of natural sugar in the grape. Botrytis, which comes with the rain, is more common in Europe than dryer California.

ABOUT THE WINE:

At harvest's end, in 2016, we noticed a block of unpicked Chardonnay from the Scopus Vineyard (from which we make our Lavan Chardonnay) harboring true botrytis. We pressed these ultra-sweet grapes and barrel fermented the juice with native yeast to produce this lush, late-harvest wine.

TASTING NOTES:

This is an elegantly-styled, moderately sweet wine, showing hints of stone fruit, lemons and honey. It is medium-bodied and fresh on the finish. A perfect end to great meal. But it also makes a lovely aperitif to start off with before dinner—or just for sipping with friends.

VARIETAL:
Late Harvest Chardonnay

APPELLATION:
Sonoma Mountain, Sonoma County

PRODUCTION NOTES:
Whole-cluster press; native yeast fermentation

AGING:
9 Months In 100% French Oak

CASES PRODUCED:
374

SUGGESTED RETAIL:
\$28 (375 ml)



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