

ESTATE RESERVE - CHARDONNAY WEST SONOMA COAST

Created by Lewis E. Platt in 2003, Platt Vineyard—once a prized fruit source for top producers like Ramey, Littoral, Failla, and Rivers-Marie—is now bottled under its own name, revealing the vineyard's true character for the first time thanks to winemaker Derek Flegal, with the support of Thomas Rivers Brown.



100% Chardonnay
Estate grown fruit.



The texture is noticeably chalky with a compact core of fresh nectarine, mandarin, yellow peach, wild fennel and orange blossom.



Cool (11-13°C) to preserve its elegance, freshness and subtle aromas.

There's a saturated, citrus oil component that underlays the diverse array of orchard fruit, lemon peel, lime zest, almond paste, ocean mist and crushed white rocks.



Ready to drink but with significant aging potential (15 years).

The Estate Reserve comes from only mature vines.

First vintage rated **100/100** by Antonio Galloni on Vinous.com.



Miso black cod with sake-soy glaze and pickled root vegetables.



Butternut squash agnolotti with brown butter and sage.

