

## MAXEM

2018 CHARDONNAY, UV VINEYARD, SONOMA COAST

### TASTING NOTES

Sourced from vines planted in 2001, this vibrant elixir shines a light golden hue in the glass, drawing your eyes in with ease. Exuberant aromas of gunpowder, white peach, gardenias, and key lime lead into a sensually textured palate of lemon curd, butterscotch, salinity and crushed rocks, all backed by a scintillating nervous acidity that speaks to the purity of the site where this fruit was born. A balanced and lingering finish leaves intoxicating traces of mineral-laced yellow fruits and saline on the tongue, beckoning you back to glass for another sip. Aged in a mix of 80% French oak and 20% concrete tank, this 100% whole cluster offering presents a lively and personality-rich rendition of Chardonnay from one of California's Grand Cru slices of dirt.

### TECHNICAL DATA

VINTNERS	Sam & Nancy Kaplan
WINEMAKER	Sam Kaplan
VARIETAL	100% Chardonnay
APPELLATION	Sonoma Coast AVA
VINEYARDS	Ulises Valdez Vineyards
PRODUCTION	250 Cases
ALCOHOL	14.8%



### BACKGROUND

In Latin, MAXEM has the distinction of meaning "best of the best." It also combines our two children's names, Max and Emma. With the Ulises Valdez Vineyard as our source, we make Pinot Noir from the historical Calera clone and Chardonnay from the equally acclaimed Wente clone. Sam is winemaker; Nancy, with her laser palate, has an equal say. The grapes lend themselves to the style of wines we both love: exquisitely balanced with bright acids and high tones yet richly textured and possessing full depth of flavor. It is our palates that have driven us here, to this style of wine and especially to the amazing UV Vineyard.