DRUM POINT 2017

Vintage Summary: The season began with a false spring in late February, with temperatures reaching 79 degrees on March 1 about early budbreak. Fortunately, temperatures became more seasonal and remained close to 50 degrees, keeping the vines dormant. Bud break occurred in early-April, a bit ahead of schedule. Our relationship with nature was largely uneventful in May, June, and July. Bloom came and went in 10 days—just what we like to see. June was dry, but July brought some needed rain. Veraison started early and went quickly. August and September brought the hurricane season and cool weather. The white harvest was uneventful and took place from August 31 – September 5.

About the Wine: Dodon's Drum Point 2017 offers hints of lemon rind, crushed limestone and white flower. Delicate tropical fruit and key lime are balanced by weight and minerality on the palate.

Vineyard:

- 16 acres; 1800 vines/acre
- Training: double guyot/cane pruning
- Hand harvested on August 30 and September 1

Blend: 77% Sauvignon Blanc, 23% Chardonnay

Aging: Barrel fermented and aged 11 months in French oak

Production: 163 cases bottled July 2018

Alcohol: 13%

Winemaker: Tom Croghan

The Vineyards at Dodon

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