

2017 GIANT STEPS TARRAFORD VINEYARD CHARDONNAY

Review Summary



95 pts “Hints of chaff and wheat on the bouquet; intense grapefruit flavors lead the way on the palate, with complexity rocky acidity.”

James Halliday, Halliday Wine Companion
2019

95 pts “More savory and nicely expressed stony and biscuity nuances on the nose that have a lime peel and lime juice edge. Very impressive elemental chardonnay that has a striking singularity that equates to immense purity. The palate is all succulence and swagger combined, the result is tension and depth.”

Nick Stock, JamesSuckling.com
August 15, 2018

94 pts “Warmest of all the sites of Giant Steps coterie of vineyards. Shows in the extra generosity in this wine, but it’s by a degree, and you’d likely have to be tasting them side-by-side as myself and GW had the pleasure of doing. Still, it’s got some pep. Get up and go chardonnay.”

Ripe apple, lemon curd, scents of faint, wet stones. Palate is ample, juicy, almost fleshy but for the licks of minerally tartness of acidity. Has some white chocolate notes, almost the texture of just melted chocolate bar, soft and long, stains the palate gently, the finish perky and fresh. It’s one of those lip-licking, moreish chardonnays, and will be hard to put down. Yep.”

Mike Bennie, The Wine Front
March 2018

91 pts “The 2017 Tarraford Vineyard Chardonnay was made the same way as the other single-vineyard Chards in the Giant Steps lineup: barrel fermented and aged in 500-liter puncheons, 20% of which were new. Rather than the lime and pear of the Wombat Creek, it showcases tangerine and mango notes, a bit more weight and texture on the mid-palate and a soft, rich finish.”

Joe Czerwinski, Robert Parker Wine Advocate
June 2018