

2017 YERINGBERG CHARDONNAY

Review Summary



95 pts “Hand-picked, 30% whole-bunch pressed, 70% crushed and destemmed, 70% wild-fermented, matured for 11 months in barrel. Rich, round and supple.”

James Halliday
Halliday Wine Companion
2020

94 pts “Bright and expressive, with a laser beam of focus to the nectarine, melon and apricot flavors that are succulent, fragrant and juicy. A fresh thread of acidity heightens the opulence. The finish goes on and on, leaning into notes of candied ginger.”

MaryAnn Worobiec
Wine Spectator
February 2020

92 pts “Attractively ripe peach and mango aromas here with a very intense palate that has such attractive style for immediate drinking.”

Nick Stock
JamesSuckling.com
June 26, 2019

91 pts “Yeringberg’s Chardonnay always walk to its own beat, a throwback just like the historic winery itself. With ferments in French oak, it is opulent and toasty. This vintage is particularly aromatic and fruity, like the juice from canned pineapple, with some green rind notes there, too. Under that you’ll find honey and oak barrel. As it warms, the aromas and flavors knit more seamlessly together. The palate is rich and mouthfilling, but the acidity is bright and lifted, and the wood, ever present, is supportive.”

Christina Pickard
Wine Enthusiast
April 2020