

THE SOURCE DAVID FLETCHER PIEDMONT



2023 CHARDONNAY, 'C23'

PRODUCER OVERVIEW

In 2009, enologist and Aussie transplant, Dave Fletcher began working at the famous Ceretto Barolo and Barbaresco cantina as an intern, eventually becoming the head maker of their red wine. Now he makes his own wines from more than a dozen vineyards around Barbaresco, Alba and inside the Roero. All vineyards farmed by Dave are either certified organic or under conversion (some with biodynamic practices), and leased vineyards worked by their owners are encouraged toward organic farming.

VINEYARD DETAILS

Harvested with numerous picks (2-4 depending on the season with the first near the ripeness level of a Champagne base wine) from the same two plots: one planted in 2017 on a flat surface and the other planted in the 1990s on a medium slope. Both are on limestone sand at 120-150m.

CELLAR NOTES

Natural fermentation in 70% old French oak barrels (30% new) at 22°C max. Partial malolactic and aged 9 months on lees in same French oak. Unfined and unfiltered.

