

Chardonnay Clones

Country of Origin:

France

Species:

V. vinifera

Pedigree:

Pinot noir x Gouais blanc

CLONE 4: "Chardonnay Foundation Plant Services (FPS) 04 (formerly Olmo #66) and FPS 05 (formerly Olmo #69) were two of the selections brought to FPS by Dr. Harold Olmo (UC Davis) from Louis Martini's vineyard in Carneros. Martini obtained the material from the McCreas' Stony Hill vineyard in Napa; the source of the McCrea Chardonnay was the Wente vineyard in Livermore, California. Selections 04 and 05 were first registered in the California Grapevine Registration & Certification Program in 1969. Together they were known as 'clone 108' in the 1960's." National Grape Registry (NGR)

Clone 4 is our workhorse out here in Dunnigan Hills because of its ability to produce great quality wine at good yields. Year in and year out, our lots from clone 4 score in the top tier. Rich, tropical flavors dominate, which work well with or without malolactic fermentation. Barrel fermentation, enhances the pronounced creamy characters; tank fermentation, intensifies the fruity flavors without the thin steely characters that other clones exhibit.

—Dan Cederquist, Head Winemaker

CLONE 17:

"Chardonnay FPS 17 came from the Robert Young Vineyard in Alexander Valley. Its original source vines have often been referred to as "the Robert Young clone", which was planted with budwood brought from the Wente vineyard in Livermore in the 1960's. FPS 17 first appeared on the California Grapevine Registration & Certification Program list in 1987. The selection is a proprietary one to Robert Young Vineyards." NGR

The Robert Young clone has consistently ranked first or second in our trials; it produces excellent green apple flavors, is full bodied, round and fleshy. It also does well with malolactic fermentation. This clone always goes into our nicest barrels and really shows off new wood characters. —Dan Cederquist, Head Winemaker

CLONE 76, 95, 124 "Dijon clones": "ENTAV-INRA® 76 is a regular clone in terms of production and quality; the wines obtained are representative of the variety: aromatic, fine, typical and well-balanced." NGR

These Dijon clones mature faster than clone 4 and produce more pronounced flavor at lower brix. Wines from these clones have a steely minerality and do well with or without malolactic. We have come to value these wines as blending components to lower our alcohols (due to lower sugar at harvest) and their complimentary mineral characters.

—Dan Cederquist, Head Winemaker

"The so-called 'Dijon clones' are bred for their adaptive attributes, with vineyard owners planting the clonal variety best suited to their terroir and which will produce the type of characteristics that they are seeking in the wine. Examples include the lower-yielding clones Dijon-76, 95 & 96 that produce more flavor-concentrated clusters. Dijon-77 & 809 produce more aromatic wines with a 'grapey' perfume, while Dijon-75, 78, 121, 124, 125 & 277 are more vigorous and higher yielding clones." Chardonnay Grape Encyclopedia

CLONE 809 Chardonnay Musqué: "Musqué is a French term applied to certain varieties or clones of grapes used for making wine. The term means both perfumed ('musky') and Muscat-like, and indicates that the variety or clone is highly aromatic. The term musqué is usually suffixed to the name of certain grape varieties to indicate a clone with musqué properties, e.g. 'Chardonnay musqué' or 'Sauvignon blanc musqué.'" Chardonnay Grape Encyclopedia

We have found that this does best as a cold-tank ferment with a little residual sugar left at the end of fermentation. Always a favorite for visitors to taste, we even bottle a small amount on its own. The very floral honeysuckle and orange blossom aromas along with musky undertones makes this wine stand out from all the others.

—Dan Cederquist, Head Winemaker

