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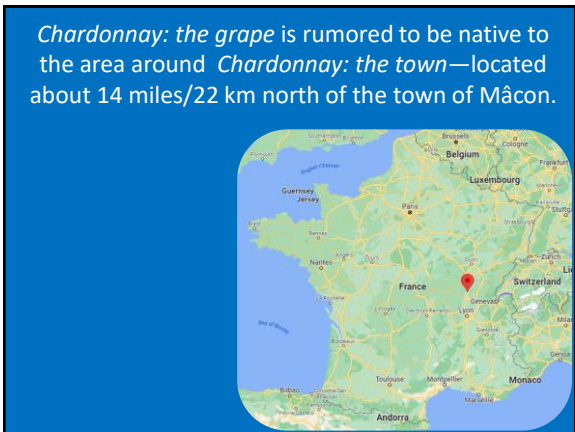
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The name may be derived from the Latin *Cardonnacum*—referring to *Cardus*, the Roman-era owner of the land.

The name may also refer to *an area of thistles*.

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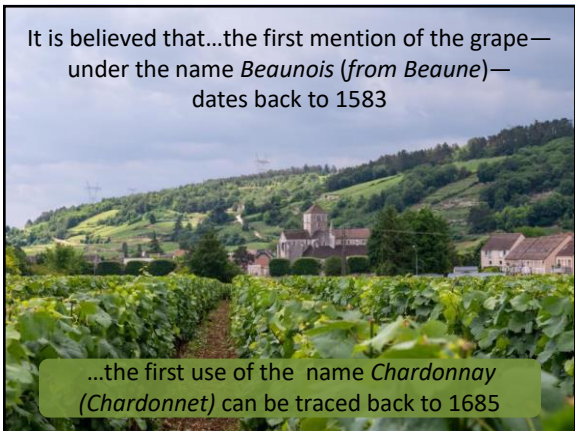
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It is believed that...the first mention of the grape—under the name *Beaunois* (from *Beaune*)—dates back to 1583

...the first use of the name *Chardonnay* (*Chardonnet*) can be traced back to 1685

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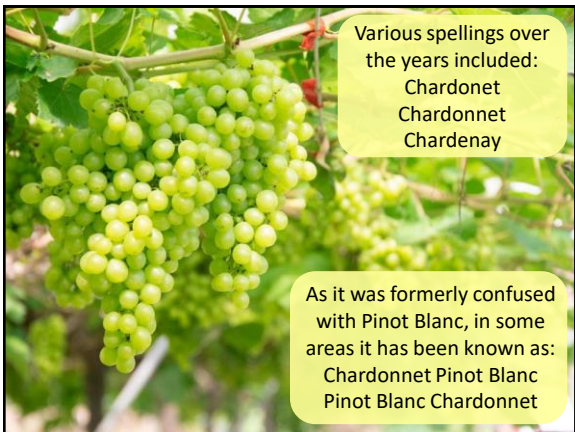
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Various spellings over the years included:  
Chardonet  
Chardonnet  
Chardenay

As it was formerly confused with Pinot Blanc, in some areas it has been known as:  
Chardonnet Pinot Blanc  
Pinot Blanc Chardonnet

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# Family Tree



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*Probable Parentage:*

**Pinot X Gouais Blanc**

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*Mutations, Mutations...*

**Chardonnay Rose  
Chardonnay Musqué  
Melon à Queue Rouge**

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*Progeny:*

- X Chasselas: Charmont
- X Chasselas: Doral
- X Seyval Blanc: Chardonel
- X Seibel: Ravat Blanc

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## Viti-Character



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According to the second edition (2021) of *“Which Winegrape Varieties are Grown Where”* (University of Adelaide):

Chardonnay is—  
at 498,286 acres/201,649 ha—  
now the second-most widely planted  
white grape variety in the world

(#1 white grape=Airén with 503,603 acres/203,801 ha)

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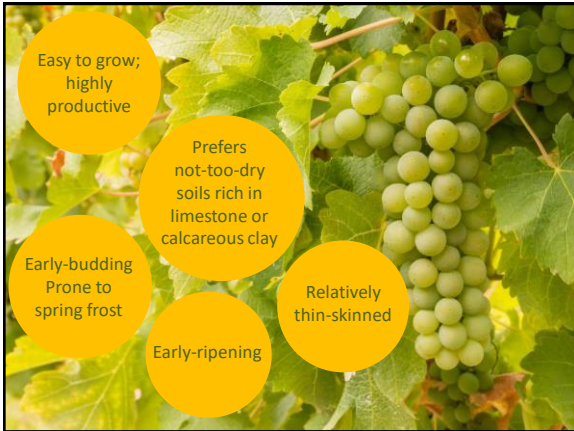
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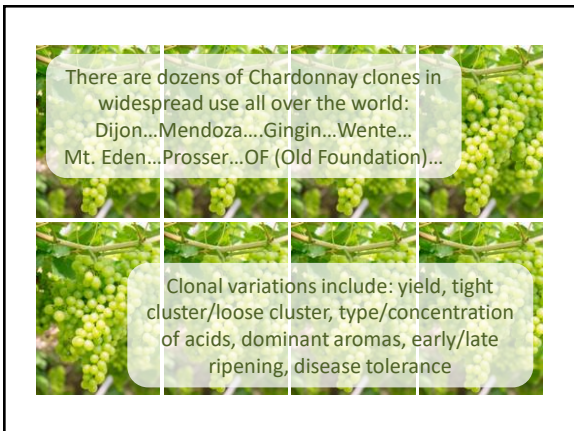
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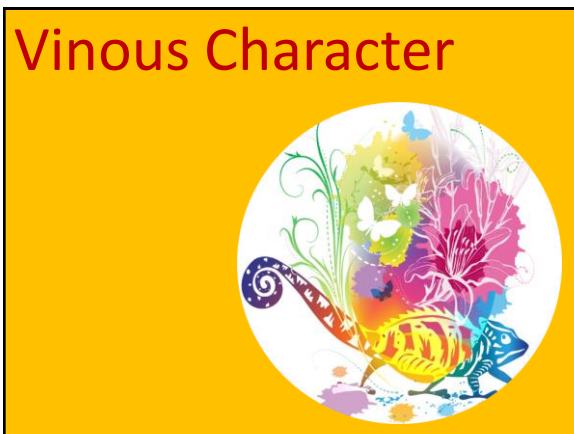
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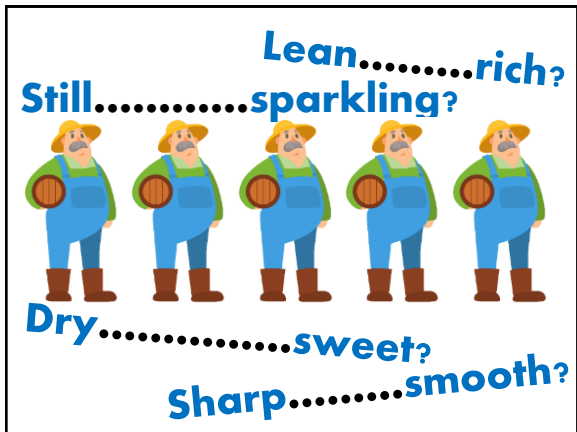
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# The Secret Lives...



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# Franciacorta DOCG



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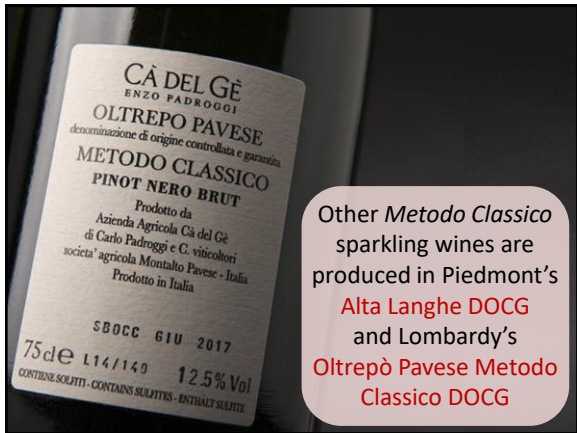
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Other *Metodo Classico* sparkling wines are produced in Piedmont's **Alta Langhe DOCG** and Lombardy's **Oltrepò Pavese Metodo Classico DOCG**

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**Franciacorta DOCG**  
Franciacorta  
Franciacorta Satèn  
Franciacorta Rosé  
Franciacorta Millesimato (Vintage)  
Franciacorta Riserva  
All are based on Chardonnay and/or Pinot Noir (up to 50% Pinot Bianco and/or 10% Erbatmat are allowed)

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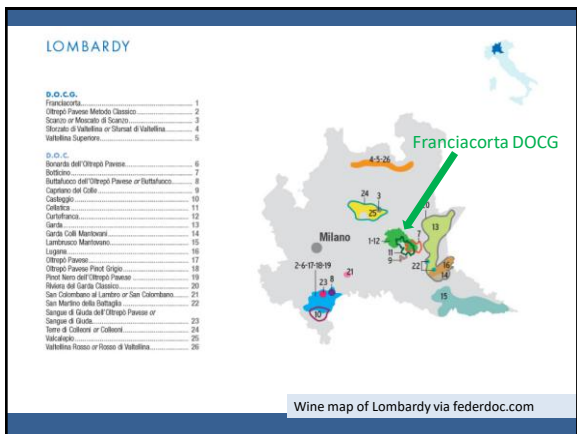
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Wine map of Lombardy via federdoc.com

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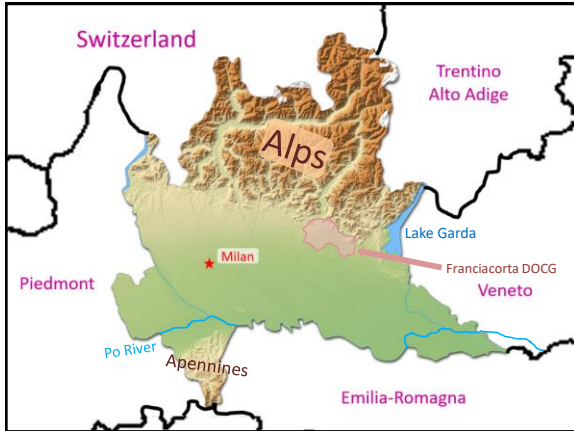
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**Franciacorta Satèn DOCG**  
*Blanc de blancs*  
 Brut  
 Max 5 atm of pressure  
 Starring: **Chardonnay**  
 (max. 50% Pinot Bianco)

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**LOMBARDY**

D.O.C.G.	
Franciacorta	1
Oltrepò Pavese Metodo Classico	2
Sforzato di Varesina or Sforzato di Valtellina	3
Sforzato di Varesina or Sforzato di Valtellina	4
Valtellina Superiore	5
D.O.C.	
Brugnato dell'Oltrepò Pavese	6
Bodense	7
Buffalino dell'Oltrepò Pavese or Buffalino	8
Capriano del Colle	9
Castello	10
Colli della Paganella	11
Colli della Paganella	12
Garza	13
Garza Colli Mantovani	14
Lambrusco Mantovano	15
Lugana	16
Oltrepò Pavese	17
Oltrepò Pavese Pinot Grigio	18
Pinot Nero dell'Oltrepò Pavese	19
Ribera del Garda Classico	20
San Colombano al Lambro or San Colombano	21
San Martino della Battaglia	22
Sempino di Giussè dell'Oltrepò Pavese or Sempino di Giussè	23
Torre di Calvino or Calvino	24
Valcenisio	25
Valtellina Rosso or Rosso di Valtellina	26

Wine map of Lombardy via federdoc.com

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**Curtefranca DOC**  
*Still (non-sparkling) wines*

- Bianco: min. 50% Chardonnay
- Rosso: Blends based on Merlot, Cab Franc, Carmenère, Cab Sauv

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**Wine #1:**  
**Ca'del Bosco - Franciacorta Cuvée Prestige Brut**

- 81.5% Chardonnay
- 17% Pinot Nero, 1.5% Pinot Bianco
- Blended vintage
  - Grapes visit the *berry spa!*
- First fermentation: temperature controlled, stainless steel (followed by seven months of settling)
- Second fermentation (in the bottle) followed by two years of sur lie aging
- Disgorging—oxygen-free!




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**Beaujolais**




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Only about 2% of the vineyards in Beaujolais are planted to Chardonnay



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The famous granite soils of Beaujolais are not ideal for Chardonnay



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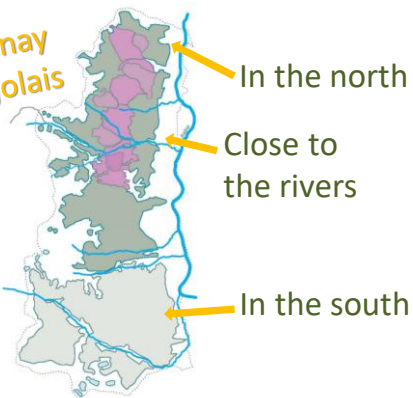
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 Chardonnay in Beaujolais



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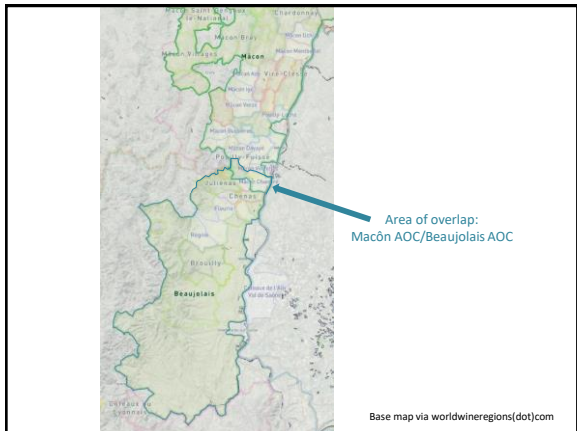
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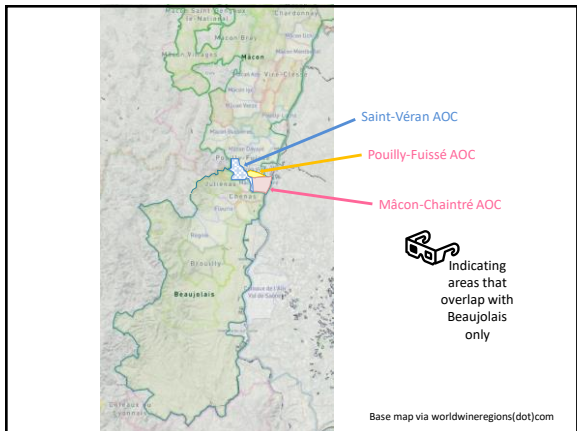
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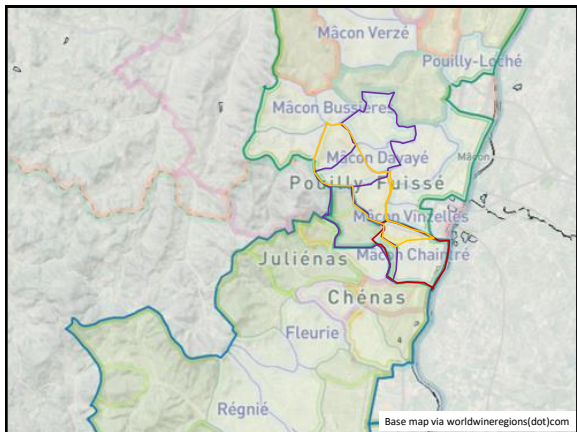
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Typical flavor profile of Beaujolais Blanc:



Refreshing      Aromatic

Citrus, green apple, stone fruit, melon, minerality

In warmer years...riper notes of fruit but still restrained and balanced

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**Wine #2:**  
**Terres Dorées Beaujolais Blanc 2020**

- 100% Chardonnay
- 12% abv
- Organically farmed, hand harvested
- Natural yeast fermentation, lees stirring, mlf
- Aging: steel & concrete tank "until spring following the harvest" (4-6 months)



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**Margaret River**



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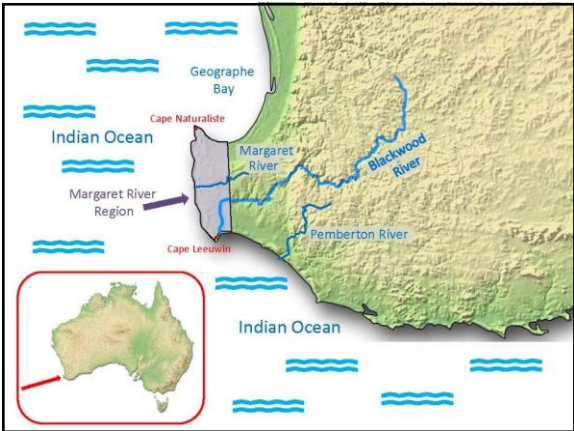
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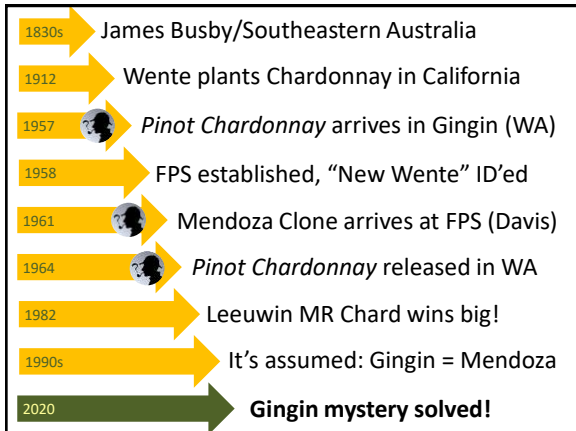
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### The Gingin Clone

The most widely planted Chardonnay clone in Margaret River (and the rest of Western Australia); very little Gingin is planted in other areas of Australia.

Characteristics:  
 Small-ish berries  
 High skin-to-juice ratios creating intensely flavored vines  
 Intense flavors attributed to lower yields  
 Dominant aromas/flavors tend to tropical fruit

Like the FPS-01A (“Old Wente”) clone from which it is derived, Gingin is known to have problems with leaf-roll virus and millerandage—leading to reduced yield. (So is the Mendoza Clone—also derived from FPS-01A/Old Wente.)

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**Wine #3:**  
**Vasse Felix *Filius* Margaret River Chardonnay 2020**

- 100% Chardonnay
  - 78% Gingin clone; 28% Bernard clone
- 2 batches (pressed/fermented separately):
  - 67% whole-cluster pressed
  - 33% skin contact, then pressed (*high solids* juice)
- Natural yeast ferment in oak barrels
- 10 months sur lie aging
  - After which the 2 batches were combined for 7 more months of aging (in tank)




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# Dessert Wines



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The *secret life of Chardonnay* includes late-harvest wines, botrytis-affected wines, and vin de liqueur (fortified wines).

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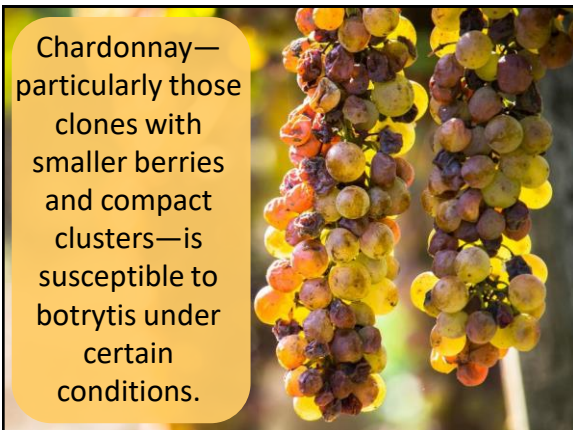
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Chardonnay—particularly those clones with smaller berries and compact clusters—is susceptible to botrytis under certain conditions.

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Sonoma-Cutrer Russian River Valley  
Late Harvest Chardonnay 2018

100% Chardonnay  
Harvested on December 4, 2018  
Some botrytis/*raisination*  
16.8% Residual Sugar

“Lush, sweet flavors of baked apple,  
pie crumble, honey, dried apricot,  
and toasted almond”

<https://www.sonomacutrer.com/wine/late-harvest-chardonnay/>

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Helmut Lang Chardonnay  
Beerenauslese, Burgenland  
(Austria) 2019

100% Chardonnay  
Some botrytis/*raisination*  
12.3% Residual Sugar  
*The estate also makes a TBA Chardonnay (13.4% RS)*

“Full-bodied, velvety, ripe pear,  
sweet spices, buttery baked apple”

<https://www.helmutlang.at/>

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South Australia produces fortified wines  
(and mistelle) using Chardonnay...



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**Wine #4:**

**Frank Family Vineyards Late Harvest  
Chardonnay, Napa Valley**

- 100% Chardonnay
- 13.4% abv
- Blended vintage
- Late harvest, botryzied grapes
- Aged for 2 years in French oak



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**Let's review...**



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**Franciacorta DOCG is produced in  
Italy's \_\_\_\_\_ province.**



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In addition to Chardonnay,  
Franciacorta DOCG may be  
produced using these three grapes:



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It is believed that Chardonnay is  
the offspring of Pinot and



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59

Chardonnay, along with  
\_\_\_\_\_, is the parent of  
Charmont and Doral.



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In Western Australia, the *Gingin Clone* was originally believed to be identical to the \_\_\_\_\_ clone.



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Still (non-sparkling) Chardonnay is produced in the same area as Franciacorta under the \_\_\_\_\_ DOC.



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62

\_\_\_\_\_ -climate Chardonnay tends to show aromas of citrus and white flowers.



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63

About \_\_\_\_\_% of the vineyard area of Beaujolais is planted to Chardonnay.



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Where is the Chardonnay in Beaujolais typically planted?



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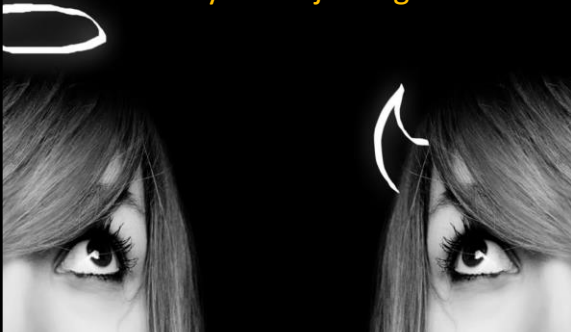
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The Secret Life of Chardonnay  
Thank you for joining us!



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