



2019 Russian River Valley Chardonnay



APPELLATION
Russian River Valley

BLEND
100% Chardonnay

OAK
20% New French Oak
9 months of barrel aging

ALCOHOL: 14.1%
TA: 5.7 g/L
pH: 3.59
RS: Dry
CASES: 250
Retail: \$30

GROW

Clone 95 of Chardonnay from a low-lying area with rich, fertile soils in the heart of the Russian River Valley. Our grower has over 50 years of experience farming here, and their experience and expertise results in the purest expression of Russian River Valley Chardonnay.

MAKE

The grapes were gently hand-picked before dawn to ensure cold fruit arrives at the winery, where it was whole-cluster pressed. We cold settled and racked the juice before transferring the juice to a stainless steel tank. 80% of the wine was fermented in a stainless steel tank, while the other 20% was fermented in new French Oak Barrels. The barrels were allowed to undergo malo-lactic fermentation, while the stainless steel wine was prevented from the secondary fermentation. Aged over 8 months before being minimally fined and filtered prior to bottling.

TASTE

Lemon bars, banana, and spiced pear aromas escape from the glass at the first swirl. Higher tones of tropical fruit and citrus rinds become prominent as the wine opens up. The wine is bright and refreshing on the entry, yet has a smooth and silky finish. Mangos and tangerine flavors give way to a crisp, clean finish of pear and toasted almonds.

POINTS OF DISTINCTION

- Purest expression of Russian River Valley Chardonnay.
- Our take on an “un-oaked” Chardonnay. There is 20% New Oak, kept in balance with the citrus fruit backbone of this wine.
- A balanced Chardonnay that can easily be enjoyed on its own or accompanied by your favorite meals.



“We purchased this fruit from one of my most respected mentors in the wine industry, John Balleto - a thrill to come full circle with him. I’ve been eyeing these 20 rows of Chardonnay for over 14 years, waiting for the opportunity to make wine from them. The fruit is so vibrant; I showcased it with minimal barrel fermentation and malo-lactic influence. My favorite style of Chardonnay!” WINEMAKER Brandon Lapides