

RUSSIAN RIVER VALLEY CHARDONNAY SONOMA COUNTY

LABEL ARTISTS: Cart Before the Horse



2011 marks the seventh vintage we've crafted our Russian River Valley Chardonnay around the Rued clone from Stiling Vineyard – a happy tradition we look forward to continuing for many years to come.

Always distinctively tropical in aroma and flavor, 2011 offers a delicate floral or lychee note on the nose and pronounced poached pear, apricot and peach on the palate, followed by a long finish that introduces a touch of lemon custard before circling back to lychee as it lingers on and on. When we look through the years of tasting notes, we see a remarkable consistency to the profile of this wine. Each vintage offers it's own interpretation, but we've established a long and strong-running theme here!

As is often the case with our RRV bottling, the wine will be tempting early on. But as we've mentioned the last few years, giving it another 6-9 months before really digging in will reward the patient drinker.

DRINKING WINDOWS: Prime drinking: late 2013 through 2015 Graceful ageability: 2016+

STATS: pH: 3.48 | TA: 5.8 g/L | Alcohol: 13.4% Bottling: December 14, 2012 | Release: Spring 2013 Cases Produced: 160

GREEN ACRES HILL CHARDONNAY sonoma coast

LABEL ARTIST: Mel Kadel



We now have three vintages of this vineyard-designated Chardonnay under our belts and the site shines through every year. The wine begins with aromas of toasted hazelnuts, citrus, chamomile and a yeasty brioche-like note. Full flavors of pear, golden apple, stone fruits and a touch of honey and mineral are supported by wonderful acidity on the long and satisfying finish.

As anyone who has joined us for a barrel tasting will tell you, one of our greatest pleasures in wine is that they don't all taste alike. Whether you enjoy them both as we do, or pick your favorite and stick with it, the contrast between our Russian River Chard and Green Acres Hill is one we hope to celebrate with you every spring.

Like the two vintages before it, the 2011 Green Acres Hill will take another good year to enter its prime drinking window and then ought to do very nicely in the cellar for another 2-4 years after that.

DRINKING WINDOWS: Prime drinking: 2014 through 2016 Graceful ageability: 2017+

STATS: pH: 3.37 | TA: 6.4 g/L | Alcohol: 13.2% Bottling: December 14, 2012 | Release: Spring 2013 Cases Produced: 118