

2004

Chardonnay

RUSSIAN RIVER
VALLEY

Label Artist:
Simmin Joy Terry

Tasting Notes | A brilliant gold in color, this Chardonnay offers up a laser sharp focus on green apple, pear, hazelnut and apple pie spices, with a hint of minerality peeking through. While not shy about it's body (what a shame that would be!) a natural acidity keeps everything crisp and clean throughout. Slightly more Californian in profile than its Sonoma Coast co-star (despite being tightly wound in its youth) this Chardonnay wears its Russian River Valley moniker with pride. What about butter and oak? They came to the show, but you have to look closely as they are seated discreetly in the back row, offering gentle support as the fruit and soil take center stage. Enjoyable now, bottle age will polish this performance all the more.

Winemaking | Approximately 87 to 88% of the fruit for this Chardonnay comes from Stiling Vineyard in the Russian River Valley. The remaining 12 to 13% hales from Petersen Vineyard, a Sonoma Coast property in South-West Sebastopol. Sees and Dijon 95 are the two primary clones. After an early start to the '04 growing season, harvest came early as well, beginning September 17th and finishing on the 24th. Immediately upon the fruit's arrival at the winery, we whole-cluster pressed to tank where the juice settled for 24 hours before going to French oak barrels (45% to 50% new) for indigenous yeast fermentation. Looking to retain some of the natural acidity in the wine, we stopped malolactic 75% of the way through. Lees were stirred once a month to add roundness and body. Gently pressure-racked to tank, the final blend was gravity-returned to barrel where it spent a total of 14 months before bottling.

Analysis | pH: 3.29
TA: 6.73 g/L
Alcohol: 15.1%
Bottling Date: December 22, 2005
Release Date: April 10, 2006
Total Produced: 7 Barrels

Philosophy | *Every vintage, we prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on it's own, we simply let it be and celebrate its unique evolution.*