



2010 Russian River Chardonnay

This Chardonnay comes from the acclaimed Russian River Valley in northern Sonoma Valley. Our un-oaked Chardonnay benefits greatly from the typical warm days and cool foggy nights during the growing season in the RRV. The grapes were brought in quite early in the morning, hand-sorted and then whole-cluster pressed into a chilled stainless steel fermenter. The wine was cold fermented to dryness very slowly over four weeks to capture all the bright fruit notes. After fermentation the wine was stirred every week to suspend the yeast. This is called “sur lees” and as the yeast mixes with the wine the yeast cells break down, giving the wine a rich, creamy texture, and additional depth, complexity and length of finish. This is a supple, rich wine that is balanced by the deep, gorgeous tropical fruit and bright lemon acidity. Our 2010 Russian River Chardonnay can be enjoyed on its own or paired with salad with a bacon & egg sandwich, scallops, braised pork, vegetable terrines or casseroles, wine-baked chicken, pan fried sole, lightly sauced veal, battered fish, shrimp, smoked salmon, swordfish, Caesar salad, white cheese pizzas,

Wine Details

Harvest Dates: October 11, 2010

Grape Varieties: Chardonnay

American Viticulture Appellation: Russian River Valley

Barrel Aging: 3.5 months in stainless steel tanks

Percentage of New Oak: 0%

Alcohol: 14.5%

pH: 4.03

Total Acidity: 0.54 g/100mL

Residual Sugar: Dry

Number of Cases Bottled: 581

Bottling Date: February 9, 2011

Suggested Consumption Dates: Drink Now Through 2015