

## 2013 'RUSSIAN RIVER VALLEY' CHARDONNAY

Release Date:	April 20, 2015
Harvest:	October 6 <sup>th</sup> and 2 <sup>nd</sup> at 24.8 degree brix average
Grape Source:	Dutton – <i>Shop block- Clonal selection: Old Wente - Hyde</i> Lorenzo – <i>Clonal selection: Old Wente</i>
Cases Produced:	250
Malolactic Fermentation:	100%
Aging:	Fifteen months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue and Francoise Frere
Technical Notes:	Bottled: February 2, 2015 Yield: 3.33 ton/acre average Total Acidity: 6.8 g/L pH: 3.48 Alcohol: 14.1% Unfined
The Vintage:	The 2013 crop was once again another large one. Not quite as large as the previous, due to grower anticipation this year's vines were in perfect vine vigor/fruit balance. All phases of the growing season were strait forward. Sounds boring but boring winegrowing equates to excellent wine. Even the ripening season was uneventful, other than a little harmless rain in September. Harvests generally in recent years seem to be more compact and this one started the second week of September and lasted just 30 days. A 30 day harvest would normally create overload difficulties in the winery but since Chasseur production has been decreasing significantly every grape received full attention. The resulting wines are stylistically the antithesis of the 2012's, which were tightly wound early on and needed time to open up. The 2013's are very forward, open, aromatic and ready for drink.
Winemaker's Notes:	Aromas of crème brûlée, lemon crud, crushed rock (from the Lorenzo), roasted grain and vanilla (from the Graton) waft strongly from the glass. On the pallet the lively acid balances perfectly with the concentration of lemon curd/custard and wet stone/mineral characteristics. Refined, yet this wine has the power to balance the elegance. The aromas linger well after opening.