

2014 'RUSSIAN RIVER VALLEY' CHARDONNAY

Release Date:	May 1, 2016
Harvest:	September 9 & October 3th and 24.8 degree brix average
Grape Source:	West Sonoma County
Cases Produced:	404
Malolactic Fermentation:	100%
Aging:	Fifteen months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue and Francoise Frere
Technical Notes:	Bottled: February 12, 2016 Yield: 2.9 ton/acre average Total Acidity: 6.7 g/L pH: 3.51 Alcohol: 14.1%
The Vintage:	Could the 2014 harvest be on par with the 2007? All those reading these words who are familiar with the 2007 harvest; as to whether it is or is not will have to be your decision. But the undisputed facts are that the vintage came from a wonderful growing season with near perfect timing for all phases; bud break, set, version and harvest which one would come to expect of a great or nearly great vintage. The yield was such that no one will want for more but not so large that the wines are without weight and color. The true sign of a terrific vintage is that little or nothing needs to be added at the must/juice stage and this vintage being no exception. All lots came in with proper sugars and excellent acids requiring little or no additions at the fermenter. And in my years of making wine I've found that the less added to wines by us humans, as opposed to nature, the better the wine.
Winemaker's Notes:	A wine of vivid contrasts, this intense bottling appears aggressive in the nose, which delivers toasted coconut, vanilla wafer, lemon curd, roasted grain, and beeswax. It settles down quickly on the palate to reveal complex layers of pretty green apple and pear fruit that integrates nicely with layers of creamy vanilla, brioche, nutmeg custard to finish with firming citric and mineral notes. Slightly less powerful than its Sonoma Coast sibling, veering down a different path where the refreshment and focus are high but everything else turns graceful and elegant yet remains weighty.