

Windsor Sonoma

2011 CHARDONNAY RUSSIAN RIVER VALLEY

THE APPELLATION

Covering almost 200 square miles in the heart of Sonoma County's coastal landscape, the Russian River Valley climate is sculpted by the regular intrusion of cooling fog from the nearby Pacific Ocean. This cool maritime influence allows our Chardonnay grapes to develop full flavor maturity over an extended growing season, while retaining a high natural acidity.

THE WINE

Varietal Composition	100% Chardonnay
Harvest Date	September 2011
Average Brix at Harvest	22.7°
Fermentations	Native primary and malolactic
Yeasts	Wild
Barrel Aging	10 months in French oak (30% new)
Bottling Date	January 15, 2013
Alcohol	13.5%
Total Acidity	0.66g/100ml
рН	3.35
Release Date	April 2013

TASTING NOTES

This 100% Chardonnay comes from both the cooler and slightly warmer regions of the Russian River Valley. The cooler region fruit ensures nice acidic and mineral balance while the warmer region fruit provides lush tropical notes. The vines are over 20 years old which gives this Chardonnay lovely depth to explore. A combination of Wente and several different Dijon clones helps create a wine with layers of complexity and structure.

Wine Making

Our Chardonnay grapes were whole-cluster pressed and fermented in French oak. The wine was aged 10 months in 30% new French oak and 70% neutral French oak; the wine was aged sur lies with stirring every week.

