

AROMA

quinine, juniper berry, nectarine skin

FLAVOR

red plum, pomelo, lime

FOOD PAIRINGS

tomales bay oysters, roasted dungeness, fried green tomatoes

VINIFICATION

2.9 tons were hand picked on (the remarkably late) oct.20th. intensive hand-sorting performed. whole cluster pressed. cold fermented in stainless steel tanks (no oak) with wild yeasts. naturally occurring malolactic fermentation. 5-month fine lees contact. bottled without fining or filtration.

SITE

a mountain top vineyard at 1600 feet looking down on the anderson valley. wente clone chardonnay planted on original rootstock (1982 axr-1). soil type is shallow layer of clay on top of fractured rock. intense daily temperature fluctuations of 40 degrees. extreme climate produces late harvest dates (often weeks later than valley floor) and naturally low yields.

NOTES

the rap sheet on demuth reads like hardened case: exposed mountain-top site. tough, rocky soil. dry-farmed (!!). biodynamic. old-vines. wente clone chardonnay. marginalized by phylloxera. yields of <1 ton per acre. thankfully, owner Peter Knez (backed by star vigneron anthony filiberti of anthill farms) is determined to keep the vineyard alive. each year, the small amount of fruit we get here produces some of the most compelling chardonnay we bring into the winery. at a lithe 12.3% alcohol and 3.3 ph, it delivers its voice with a clarity unmarred by excess weight. the attack is all about soil—like a detonating mineral bomb. showed this wine at both in pursuit of balance tastings and caused quite a stir.

DETAILS

vineyard: demuth
appellation: anderson valley
county: mendocino
winemaker: kevin kelley
production: 320 six packs
ph: 3.39
brix: 20.8
total acidity: 8.2 g/l
residual sugar: 0.02 g/l
alcohol: 12.3%
yeast: wild
yield: 2.5 t/acre
clones: wente
harvest date: 10/20/2010
bottling date: 03/03/2011

