

AROMA

lemon curds, loquat, quartz

FLAVOR

pomelo, chamomile, bay laurel

FOOD PAIRINGS

uni on toast, spot prawns, French omelet

VINIFICATION

The fruit was hand-harvested, destemmed, and the berries "broken" before being pressed (the majority to stainless steel tanks, and the balance to large oak casks). Fermented on the fine lees, with no battonage for 8-months. Malolactic fermentation occurred naturally and finished completely. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma county vineyards compose this wine, with an emphasis on the Russian River Valley. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced chardonnays balanced by brisk acidity.

NOTES

Vintage 2014 was the third straight drought year, and the continuation of good size crops of superlative quality. Aside from the water stress, it was a low-drama year meaning perfect weather at flowering, low moisture during the growing season (very little mildew or rot pressure), and even temps all the way through harvest. Cluster weights were down due to smaller berries. While our total gallons per ton followed suit here and decreased, qualitatively it was a boon. Higher skin to juice ratios and more concentrated flavors resulted. Feels like we are on a roll in the cellar too—our proprietary crush/destem/press technique coupled with the sparging of our tank wines has produced some surprisingly complex SoCo's free of reduction and showcasing that coveted soil-driven minerality. Dig in!

DETAILS

Vineyards: Piner Rd, Teac Mor, Goldridge and Stuhlmuller	Total acidity: 6.8 g/l
Appellations: n/a	Residual sugar: 0.4 g/l
County: Sonoma	Alcohol: 13.6
Winemaker: John Raytek	Yield: 3-4 T/acre
Production: 7780 cases	Clones: Old Wente 4, 76, 93
Anticipated maturity: 1-3+ years post vintage	Harvest date: 8/21, 9/09, 9/11, 9/17, 9/19
pH: 3.3	Bottling date: 5/14/15
Brix: 21.7	

