

**AROMA**

lemon curd, green papaya, crushed chalk

**FLAVOR**

green pear, vanilla bean, fennel pollen

**FOOD PAIRINGS**

saffron risotto, frito misto, fish tacos

**VINIFICATION**

The fruit was hand-harvested, destemmed, and the berries "broken" before being pressed to stainless steel tanks. 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 2015 will be remembered for its incredibly low yields, tiny berries, light cluster weights, and deeply concentrated wines. This version of SoCo has a noticeably ramped up amplitude which it gets not from increased ABV but sheer dry extract. The sourcing has never been more dialed in—a gorgeous RRV piece (that used to go into Ramey's \$40 RRV wine) from grower Andrew Forchini; some Clone 4 from John Balletto's coldest site near Littorai's estate; and the balance from our friends at Chez Stuhlmuller—some 45-year old Wente planted on the banks of the Russian River. The material. The vintage. The Raytekian winemaking. This could be our best SoCo ever.

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**DETAILS**

Vineyards: Goldridge, Forchini and Stuhlmuller  
Appellations: Sonoma County  
County: Sonoma  
Winemaker: John Raytek  
Production: 6400 cases  
Anticipated maturity: 2016-2020  
pH: 3.39  
Brix: 22.2

Total acidity: 7.1 g/l  
Residual sugar: 0.5 g/l  
Alcohol: 13.1  
Yield: 3-4 T/acre  
Clones: 4, 96  
Harvest date: 8/18, 8/20, 8/27, 9/7  
Bottling date: May 9-10

