

2005 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

- ◆ PROPERTIES: O'CONNOR, SLUSSER, MILL STATION, PETERSEN, DARIEN, VALDEZ
- ◆ APPELLATION: RUSSIAN RIVER VALLEY
- ◆ CLONES: 4, 15, 95, 96, WENTE, ROBERT YOUNG
- ◆ SITE: VARIOUS SITES ALL DERIVED FROM WEATHERED SANDSTONE INCLUDING GOLDRIDGE SERIES, BROWN SANDY-LOAM AND SANDY CLAY SOILS.
- ◆ YIELD: 1.5 - 3.4 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 10 - OCTOBER 31
- ◆ HARVEST BRIX: 24.4° – 26.1°
- ◆ GROWING SEASON: EXTENDED, COOL SPRING WEATHER RESULTED IN LATE BUD BREAK. AN IDEAL, LONG, TEMPERATE GROWING SEASON FOLLOWED, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT. HARVEST BEGAN LATER THAN USUAL. THE RESULTING WINES CAN BE CHARACTERIZED AS RICH AND ELEGANT WITH GORGEOUS AROMATICS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 3 MONTHS TO COMPLETION
- ◆ CONCURRENT NATIVE MALOLACTIC FERMENTATION IN BARRELS; 5 TO 7 MONTHS TO COMPLETION
- ◆ AGED 11 MONTHS IN FRENCH OAK BARRELS; 55% NEW; SUR-LIES AGED AND STIRRED BIWEEKLY
- ◆ UNFINED AND UNFILTERED; BOTTLED SEPTEMBER 2006

NOTES

- ◆ THIS WINE IS OUR AMBASSADOR FOR RUSSIAN RIVER VALLEY CHARDONNAY AND IS PRODUCED AS A BLEND FROM SELECT PROPERTIES NEIGHBORING OUR WINERY AND ESTATE VINEYARD. THE 2005 IS OPALESCENT, PALE GOLD IN COLOR AND FRAGRANT WITH CITRUS BLOSSOM AND LIME RIND. ABUNDANT, FULL-BODIED FLAVORS OF PEAR JUICE, RIPE APPLE AND TOASTED ALMOND COAT THE MOUTH AND FRAME A WINE OF CONSIDERABLE FINESSE THAT FINISHES WITH PLEASING MINERALITY. ALCOHOL 14.6%