

2012 Russian River Valley Chardonnay



Harvest Notes

An almost textbook vintage, 2012 can be described as amazing in both quantity and quality. Warm and dry weather conditions at fruit set (bloom) allowed for complete pollination, resulting in large clusters with many more berries per cluster than normal. We saw a mild summer with very few heat spikes and very little precipitation, making mildew and rot control relatively easy compared to the prior two vintages. The near-perfect weather at harvest allowed us to harvest ripe fruit with mature stems, skins and seeds.

Winegrower Notes

The Russian River Chardonnay is now sourced principally from our Martaella[®] Estate Vineyard. We have planted heirloom clones of Chardonnay that retain bright acidity and express beautiful floral and mineral notes. The low-fertility soils and the cool temperatures in this part of the Russian River Valley, unite to form an ideal place for growing Chardonnay. The fruit was harvested at night and then rigorously hand sorted before whole-cluster pressing. After settling overnight, the juice was fermented in barrel with indigenous yeast.

Tasting Notes

This 2012 Russian River Valley Chardonnay is bursting with aromas of citrus blossoms, nectarine and spice baked pears. The multifaceted aromas and dense mouth feel are knit together by centered acidity and a long-complex candied apricot finish. Barrel fermentation and oak aging for 14 months have added hints of candied ginger, and baking spice to a subtle minerality on the finish.

Vineyard Sources

Martaella[®] Estate and Martinelli

Harvest Data

September 20th, 25th and 29th 2012 | Alcohol 13.5% | pH 3.39 | TA 0.68

Fermentation

Whole Cluster pressed and fermented with indigenous yeast

Cooperage

Barrel fermented in 30% new French Oak

Bottling

February 2014

Cases Produced

1180 cases

Release Date

April 2014