

WINEMAKER SERIES

2015 BOOTLEGGERS HILL, CHARDONNAY

Unfined, Unfiltered



VINEYARD DETAILS

Vineyard	Bootlegger's Hill
Clones	Hyde selection of Wente
Orientation	North/East
Trellising	VSP
Soil	Goldridge Soil

TECHNICAL DETAILS

Fermentation	Barrel fermented in French oak for 6 months
Oak	0% oak - aged in concrete egg for 8 months
Alcohol	14.1%
pH	3.20
TA	8.0 g/L

TASTING NOTES

Nose: Hints of honeysuckle, oyster shell, lemon rind, soufflé crust, cinnamon and browned campfire marshmallow tease the senses.

Mouth: Great depth and character with superb structure. Complex balance between opulence and lean acidity. A kiss of new oak pleasantly rounds out the finish.

FACTS OF NOTE

RUMOR
aka
"Special K"

LIMITED
Tiny production
of 3 barrels

AGED
8 months in
concrete egg

Bootlegger's Hill Vineyard sits in the western hills of the Russian River Valley surrounded by Redwood and Fir trees above the town of Occidental. Planted in 2009 with largely Pinot Noir, there are only two small blocks of Chardonnay here. These selections of the Wente clone from the famous Hyde Vineyard help make this small lot Chardonnay even more special.

The winemaking team seized the opportunity to approach this one a little differently. Native yeast fermentation took place over a slow 6 months in new French oak barrels. After our patience had been stretched to its breaking point, the wine was moved into a concrete egg to be aged over an eight-month period. The contrast and tension between the opulence of oak fermentation and freshness of concrete aging is remarkable. The wine has a richness and decadent fruit quality with a brightness that is on point. The special qualities continue with our bottling choices: finished unfined and unfiltered, available only in magnums.

