

APPELLATION WINES

2015 ONE SIXTEEN CHARDONNAY

Chardonnay can be full of surprises

VINEYARD DETAILS

Sourced from a variety of special vineyards:

Boudreaux, Charles Ranch, El Diablo, Keefer, Laguna Valdez, Ritchie, Zio Tony.

TECHNICAL DETAILS

Harvest	August 8 – September 10, 2015
Fermentation	100% native yeast / 74% barrel fermented (2% in cigar) / 26% concrete tank fermented
Oak	26% new French oak for 14 months / 26% aged in concrete tank
Alcohol	14.2%
pH	3.33
TA	6.6 g/L
Bottling Date	December 15 – 16, 2016

TASTING NOTES

Nose: Citrus zest, whetstone, flint and intensely aromatic meyer lemon. Spice, lemongrass.

Mouth: Focused and bright acidity fills the palate with rich lemon meringue. Citrus fruits and minerality lend grip and poise.

FACTS OF NOTE

VINEYARDS

the coolest parts of the appellation

FERMENTATION

100% native yeast: low and slow

AGING

26% aged in concrete tank. A revelation

The marine influence that follows the Russian River inland from the Pacific coast is a powerful attribute of this region. The fog helps keep nights cool and offers vines a break from daytime temperatures. The famous Chardonnay vineyards that we work with for this wine are from the coolest parts of the Russian River Valley. Here, fruit is allowed to mature a little more gracefully on the vine, which we find offers us more intensely focused flavors and generous natural acidity.

This vintage, we sought more freshness and focus through the use of concrete to age an increased percentage of the finished wine. We feel that this allows certain vineyards to show more of their true character so that the finished wines preserve more of their charm. Every grape hits Hwy 116 to get here.

