

OBSERVATIONS SERIES

2016 EL DIABLO, RUSSIAN RIVER, CHARDONNAY

VINEYARD DETAILS

Vineyard	El Diablo
Clones	Wente
Orientation	North/East
Trellising	VSP
Soil	Spreckles loam, Felta very gravelly loam

TECHNICAL DETAILS

Fermentation	100% native barrel ferment
Oak	15% new French oak / 33% new Austrian oak / aged 17 months
Alcohol	13.0%

TASTING NOTES

Nose: Grapefruit blossoms and lemongrass blended with aromas of singed meyer lemon peel and subtle notes of cedar.

Mouth: Textural & dense with purity, lift and elegance.

FACTS OF NOTE

WINEMAKING

Our first use of puncheons, 500L oak barrels

VINEYARD

500 ft. elevation

VITICULTURE

Low yields with intense flavor

Planted in 2008 and farmed with careful techniques, the El Diablo Vineyard is young and full of potential. Perched on the eastern edge of the Russian River Valley appellation with 500 ft. elevation, this site enjoys ideal weather to grow Chardonnay. Mornings bring a cool marine layer that is later broken up by a couple hours of warm sunlight. Gravelly loam soil combined with tight row spacing between vines helps to further reduce vigor and encourage the competition for nutrients among the vines. The result is low yields with intense, flavor-packed-clusters.

