



2014 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVESTED
September 13-
October 4, 2014

ALCOHOL
13.9%

TA
.62

pH
3.52

CASES PRODUCED
12,261

AGING
Sur Lees for 8 months
French Oak

25% Steel Fermented

20% New Oak

ESTATE BOTTLED
May 1, 2015

WINEMAKER
Jason De Loach

THE VINEYARDS:

Cecil De Loach has been farming Russian River Valley Chardonnay for over 30 years and was among a small group of vintners that helped define this valley as a premier Chardonnay region. The coastal fog that covers these vineyards on our rolling hills allows the grapes to ripen slowly, and give the flavors time to develop.

THE GROWING SEASON:

2014 was an exceptionally good year for growing grapes in the Russian River Valley. A gradual heat progression through the growing season, combined with an above average yield allowed the fruit to ripen slowly, ensuring maximum flavor development.

THE WINEMAKING:

Our Chardonnay is crushed and de-stemming immediately to press, then the juice is fermented in French oak barrels. While in barrel, the wine goes through a malolactic fermentation that naturally creates a light buttery flavor and smooth mouth feel. While on its lees the wine is hand stirred in barrel once a month, and topped twice a month for eight months. This process develops and additional complexity of flavors and aromas.

THE WINE:

Our pale straw colored Chardonnay leads off with a rich bouquet of apple-butter, honey suckle, lime blossom and notes of lemon candy, which is closely followed by a full mouth of golden delicious apple, citrus, and pear flavors. Hints of lemon and lime compliment the long toasted butter finish. Pair this Chardonnay with grilled chicken and seafood, or with a garlic and olive oil pasta.

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