



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:

2015 was an exceptionally good year for growing grapes in the Russian River Valley. Coming into the 4th year of drought we expected lower yields but the weather cooperated with a steady temperatures causing the fruit to ripen slowly, ensuring maximum flavor development.

THE WINEMAKING:

Our Chardonnay grapes are crushed, de-stemmed and pressed immediately. The juice is then fermented in French oak barrels. The wine goes through a malolactic fermentation that naturally creates a light buttery flavor and softens the 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 additional complexity of flavors and aromas in the wine.

THE WINE:

Our 2015 Chardonnay displays a light pale straw color. The aroma has hints of ripe pear and lively citrus notes. As you hold this lovely wine in your mouth you get a bit of preserved lemon and apple that melts into a toasty vanilla richness. This wine would pair perfectly with petrale sole dore with a lemon caper sauce topped with toasted almonds or all by itself while you are preparing the petrale.

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HOOK
LADDER

SONOMA COUNTY
RUSSIAN RIVER VALLEY
CHARDONNAY

VINTAGE 2015

ALC 14.4% BY VOL

2015 CHARDONNAY
RUSSIAN RIVER
VALLEY

HARVESTED

August 28-September
16th 2015

ALCOHOL
14.44%

TA
0.6

pH
3-38

CASES PRODUCED

6340

AGING
75% aged 8 months in
French Oak

20% New French Oak

ESTATE BOTTLED

May 1, 2015

WINEMAKER
Jason De Loach