



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:

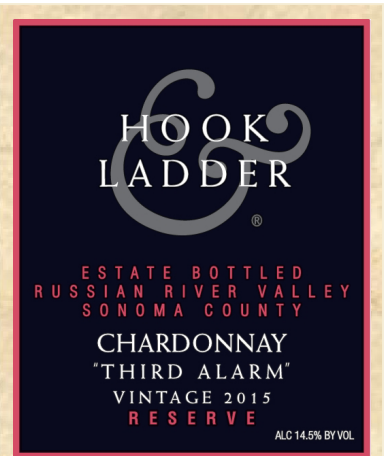
2015 was an exceptionally good year for growing grapes in the Russian River Valley. Coming into the 4th year of drought we expected lower yields but the weather cooperated with a steady temperature and a punch of heat in the end causing the fruit to ripen slowly, ensuring maximum flavor development.

THE WINEMAKING:

Our Chardonnay is crushed and de-stemmed 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:

These grapes were harvested from the Aquarius Vineyards in the heart of Russian River Valley. The medium straw color opens up to aromas of buttered brioche toast and golden delicious apple. The rich creamy mouth feel lingers on the palette with a light lemon meringue finish.



2015 CHARDONNAY
"THIRD ALARM"
RUSSIAN RIVER VALLEY

HARVESTED
September 4-16 2015

ALCOHOL
14.5%

TA
.61

pH
3.4

CASES PRODUCED

391

AGING
Sur Lees for 8 months
French Oak

20% New French Oak

ESTATE BOTTLED

June 7, 2016

WINEMAKER
Jason De Loach

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