



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:

Despite going into the 5th year of drought, 2016 was another fantastic growing year in the Russian River Valley. Yields were larger than that of 2015 while a slightly cooler August allowed the clusters to mature more slowly and evenly than that vintage, providing great flavor and color development.

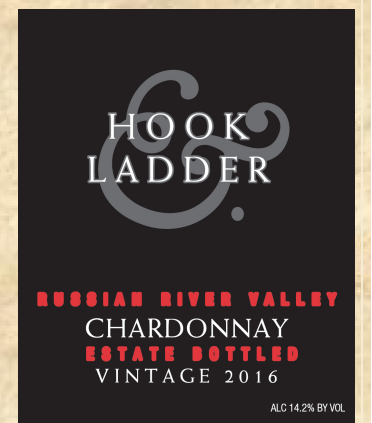
THE WINEMAKING:

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 2016 Chardonnay displays a light pale straw color. The aroma has ripe pear and pineapple notes. As you hold this lovely wine in your mouth you get a bit of preserved lemon and apple that melts into a toasted coconut richness. This wine is very versatile when it comes to pairing it with food. It does not overpower but complements seafood especially. Scallops in a lemon Beurre Blanc sauce brings out the best of both the wine and the food.

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2016 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVESTED

September 8-
September 22nd 2016

ALCOHOL
14.20%

TA
0.6

pH
3.54

CASES PRODUCED

2,976

AGING

75% aged 8 months in
French Oak

20% New French Oak

ESTATE BOTTLED

June 5, 2016

WINEMAKER
Jason De Loach