



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:

Coming off one of the wettest winters on record, the 2017 growing season soon normalized with bud break occurring later than that of the drought years. Throughout summer we saw numerous heat waves that sped the maturation of the Chardonnay. We had below average yields due in part to the major heatwave of Labor Day weekend.

THE WINEMAKING:

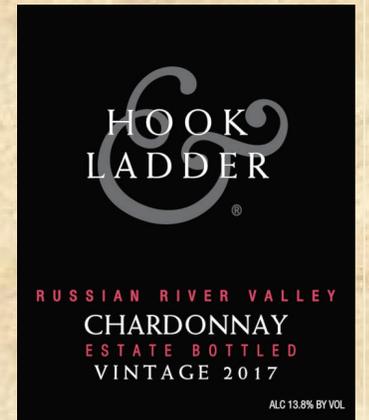
Our Chardonnay grapes are crushed, de-stemmed and pressed immediately. The juice is then fermented in French oak barrels. The wine goes through a malolactic fermentation that naturally creates a light buttery flavor and softens the mouth feel. While on its lees the wine is hand stirred in barrel once 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 2017 Chardonnay displays a light golden hue. The aroma has fresh cut sweet apple and brown sugar spice. As you hold this lovely wine in your mouth you get a nice crisp citrus minerality followed by complex textures of silky cream and light honey and cinnamon. This wine pairs nicely with food or enjoyed simply on its own.

Hook & Ladder Winery
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2017 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVESTED

September 2-29th
2017

ALCOHOL
13.80%

TA
0.61

pH
3.55

CASES PRODUCED

2,268

AGING

75% aged 8 months in
French Oak

20% New French Oak

ESTATE BOTTLED

June 4, 2018

WINEMAKER
Jason De Loach