



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:

2018 was a very mild and measured growing season. That is not to say Mother Nature didn't throw us a few curves. We had a little rain but that was followed by wind so all was good. There were not a lot of heat spikes which made for a nice, long, hang time for the fruit. This allowed for a great balance and a slightly higher amount of grapes at harvest.

THE WINEMAKING:

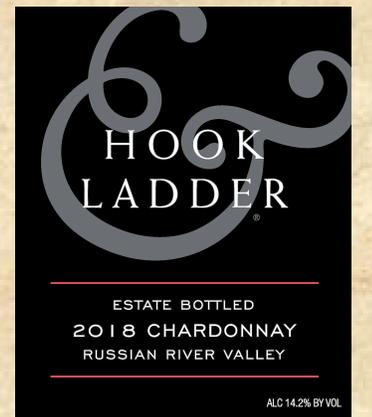
Our Chardonnay grapes are crushed, de-stemmed and pressed immediately. The juice is then fermented in French oak barrels. The wine goes through a malolactic fermentation that naturally creates a light buttery flavor and softens the mouth feel. While on its lees the wine is hand stirred in barrel once 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 2018 Chardonnay displays a lovely golden straw color as this vintage also accentuates citrus and vanilla aromas on the nose. There are ever evolving flavors of ginger, gold apple and lemon curd are well-balanced with finishing traces of crème brulee, and meyer lemon.

Hook & Ladder Winery
2134 Olivet Road, Santa Rosa, CA 95401

t. 707.526.2255 f. 707.546.5706
www.hookandladderwinery.com



2018 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVESTED

September 17-October
9th, 2018

ALCOHOL
14.2%

TA
0.57

pH
3.49

CASES PRODUCED

4,140

AGING

Aged 8 months in
French Oak
27% New French Oak

ESTATE BOTTLED

June 4, 2019

WINEMAKER
Jason De Loach