



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 coolest and wettest winters in recent memory, bud break arrived about two weeks later than normal. Beyond this slow start to the growing season, we saw multiple heat spikes throughout the summer that brought the maturation of the vines more in line with seasons past.

THE WINEMAKING:

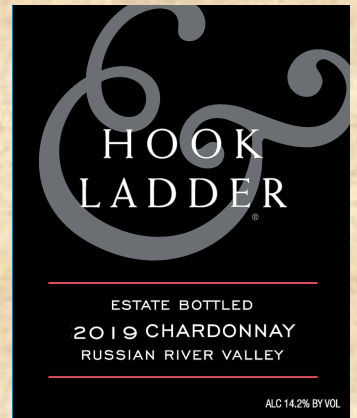
Our Chardonnay grapes are crushed, de-stemmed and pressed immediately. The juice is then fermented in French oak barrels. The wine goes through a malolactic fermentation that naturally creates a light buttery flavor and softens the mouth feel. While on its lees the wine is hand stirred in barrel once a month, and topped twice a month for 6 months. This process develops additional complexity of flavors and aromas in the wine.

THE WINE:

Displaying colors of goldenrod, our 2019 Chardonnay's bouquet elicits floral notes of honey, ripe apple and light butterscotch. The flavors exhibit subtle, creamy, gravenstein apple with a touch of nectarine and guava on the finish.

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

t. 707.526.2255 f. 707.546.5706
www.hookandladderwinery.com



2019 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVESTED

September 23-October
11th, 2019

ALCOHOL
14.2%

TA
0.58

pH
3.51

CASES PRODUCED

4,600

AGING

Aged 6 months in

French Oak

27% New French Oak

ESTATE BOTTLED

April 15, 2020

WINEMAKER
Jason De Loach