



2018 Chardonnay

RUSSIAN RIVER VALLEY

HARVESTED	September 17-October 9th, 2018
ALCOHOL	14.2%
TA	.57
pH	3.49
CASES	4,140
AGING	8 months in French Oak. 27% New Oak.
ESTATE BOTTLED	June 4, 2019
WINEMAKER	Jason De Loach



THE VINEYARD

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 GROWTH

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 brûlée, and meyer lemon.

