



# 2019 Chardonnay

## RUSSIAN RIVER VALLEY

<b>HARVESTED</b>	September 23-October 11th, 2019
<b>ALCOHOL</b>	14.2%
<b>TA</b>	.58
<b>pH</b>	3.51
<b>CASES</b>	4,600
<b>AGING</b>	6 months in French Oak. 27% New Oak.
<b>ESTATE BOTTLED</b>	April 15, 2020
<b>WINEMAKER</b>	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

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.

