

CRU⁹

2018 RUSSIAN RIVER VALLEY CHARDONNAY, AS EVER...

TASTING NOTES: Our Chardonnay is light golden, flaxen straw in color. It is like the waft of new spring filling your senses. Discernable aromas of orange blossom, lily of the valley, apple, and cantaloupe, meld with the bouquet of oak and toast transforming into layers of vanilla bean and toasted breads. A luscious wine on the palate; flavors progress with lime citrus, white peach and lemon curd. Texture is silky and rich with just enough acidity to achieve a balanced wine whose flavors linger on the palate. 2018 was a copious vintage with ideal weather, we had to drop fruit 3 passes to balance the crop on the fruiting wire. Enjoy now or cellar for 10 years.



WINE DATA:

- **Vineyards:** This wine is a blend of Russian River Valley vineyards. From Sebastopol, CA on the western edge to central middle reach. The Martinelli River Block and Burnside are the components of this wine.
- **Harvest:** Late September 2018
- **Winemaking:** Careful hand sorting and whole cluster pressing. Fermentation with indigenous, native yeasts accompanied by regular *battonage* until the completion of the malolactic fermentation in the Spring of 2019.
- **Cooperage and Aging:** 30% new barrels; 100% French Oak; 13 months in barrel
- **Bottling:** December 2019 112 cases produced. Release March 2020
- **Final bottling technical information:**
 - pH: 3.76
 - TA: 4.7 g/L
 - Alcohol: 14.1 %
 - RS 0.8 g/L