

# chardonnay

## Barrel Select

### 2013

185 cases produced

### *Vineyard*

Vineyard	<i>Dutton Mill Station</i>
Varietal	<i>Chardonnay</i>
Appellation	<i>Russian River Valley</i>
Harvest Date	<i>September 20th</i>
Brix	<i>22.1</i>

### *Winemaker's Notes*

Our 2013 Barrel Select Chardonnay hails from the Dutton Ranch Mill Station Vineyard in Green Valley within the Russian River Valley AVA. Aromas of white nectarine, spring flowers and graham crackers arise, while the lush palate demonstrates flavors of poached pear, key lime, and warm buttered shortbread. Unfiltered and unfined, this Chardonnay is opulent enough to cellar for 5-7 years.

# Crafting Barrel Select Chardonnay

## *Philosophy -*

Barrel Select Chardonnay is a perfect addition to our reserve program. Every barrel of Chardonnay we had in our cellar was tasted one by one, and only a few were selected to craft this special wine. As with our inaugural vintage, our 2<sup>nd</sup> release of Barrel Select hails from the Mill Station vineyard located in Green Valley and is owned and operated by the Dutton family. The climate in Green Valley is the coolest region of the Russian River Valley, which makes it perfect for producing great Chardonnay grapes.

## *Harvest & Winemaking -*

Like all of our wines, this delicate white varietal was carefully hand harvested early in the cool hours of the morning into half-ton bins. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters. The juice goes through an oxidative settling for 48 hours then racked to 50% new French oak for fermentation. Post primary fermentation malolactic bacteria were introduced. Early in the barrel ageing stage, the lees was gently stirred for mid palate development. The wine was kept on its' lees for the 16 months as it aged in barrel. This chardonnay endured 100% malolactic fermentation.

## *Results-*

- Our 2013 Barrel Select Chardonnay was bottled on April 10, 2015.
- Unfined and Unfiltered
- 185 cases produced
- Final wine values are 13.7% alcohol; 0.75 TA and 3.46 pH.