



Release Date: June 2016

Harvest

Date: August 19th through October 6th.

Vineyards

Appellation: *Russian River Valley, 5-vineyard blend – 58% Dutton Ranch, 13% DuMOL Estate, 10% Charles Heintz, 10% Lorenzo & 9% Greywacke.*

Clones: *Wente, UCD4 & Mount Eden.*

Vine Age: *6-40 years.*

Winemaking

Hand harvested grapes sorted in the vineyard then slowly whole cluster pressed. Barrel fermented with complete malolactic fermentation and 11 months aging in 30% new French oak followed by four months settling in tank.

Production

4,316 cases of 750 ml.

40 cases of 1.5L Magnums.

20 bottles of 3L.

Vintage and Tasting notes

I am more excited about our lineup of 2014 chardonnays than any previous vintage and I struggle particularly to recall a finer vintage of the RRV bottling than our new 2014 offering. No hype - the wine is that exciting. A quick look at its vineyard make-up reveals its pedigree, these are special and proven vineyards. As befits this bottling, it's open for business on release and does not require aging. Make no mistake though, it has the density of flavor and deep intensity to improve in bottle for five years. It's a pulsating livewire of a wine filled with rich, creamy layers of fruit backed up by pinpoint vibrant acidity. The deep, deep intensity of flavor sets the wine apart. The dominant flavor is that of citrus oil, like a distillation of lemon and lime - zest and juice - just beautiful. The wine delivers at the designate level and is both more powerful and offers greater intensity than its wonderful 2013 predecessor, which is a bold statement. I sense there's power and depth still held in reserve that will emerge with time, but there's enough focused acidity and brisk salinity to keep the wine in check. It's even more dramatic from a partial, recorked bottle the following day.

Crystalline aromatic purity with white peach, nectarine and pear fruit alongside lemongrass, flint and mineral notes. Powerful driving palate unfolds. Citrus oil, lemon zest and fresh lime juice then ripe stone fruits and almond. Great underlying richness and breadth. Complex savory notes build – celery and sage, beeswax and a smoky flintiness. Deep flavors linger on the lively persistent finish. Serve at no cooler than 55 degrees to allow the natural texture to come forth and drink between 2016 and 2020.

*Andy Smith,
Winemaker - Viticulturist*