

APPELLATION WINE

2016 ONE SIXTEEN CHARDONNAY

A defining moment for California Chardonnay

VINEYARD DETAILS

Sourced from a variety of vineyards: El Diablo, Keefer Ranch, Laguna Valdez, Ritchie, Zio Tony, Rued, Charles Ranch, Heintz

TECHNICAL DETAILS

Fermentation 12% Foudre / 6% Concrete tanks / 82% French Oak

Oak 26% New French Oak for 14 months / 25% Stainless Steel tank for 5 months / 12% aged in Foudre for 14 months / 10% Concrete tank for 8 months / 2% Concrete egg for 14 months

Alcohol 13.8%

pH 3.30

TA 7.00 g/L

TASTING NOTES

Nose: Meyer lemon with hints of honeycomb and orange blossom. Oyster shell, wet stone with a kiss of struck flint.

Mouth: Rich with acidity and elegance. Textural with an everlasting finish.

FACTS OF NOTE

AGING
12% aged in Foudres, a first!

CLONE
50-year-old dry farmed Rued clone vines

TEXTURE
Lees add focus and complexity

The marine influence that follows the Russian River inland from the Pacific coast is a powerful attribute of this region. The fog helps keep nights cool and offers vines a break from daytime temperatures. The famous Chardonnay vineyards that we work with for this wine are from the coolest parts of the Russian River Valley. Here, fruit is allowed to mature gracefully on the vine, which we find offers us more intensely focused flavors and generous natural acidity.

This vintage, we sought more freshness and focus through the use of concrete to age an increased percentage of the finished wine. We feel this allows certain vineyards to show more of their true character so that the finished wines preserve more of their charm. Every grape hits Hwy 116 to get here.

