

RESERVE



100% Chardonnay Green Valley of Russian River Valley Dutton Ranch "Mill Station Vineyard" Brix at Harvest 23.9° pH 3.41 Total Acidity 6.8 g/L Alcohol 13.5%

March 2015 Release

2013 Green Valley Dutton Ranch "Mill Station Vineyard" Chardonnay

THE VINEYARDS

The grapes for this wine were sourced in Russian River Valley from the Mill Station Vineyard in Green Valley. Back in the 1970's, Martin Ray was one of the first wineries to highlight the stellar Dutton Ranch fruit in their bottlings, and we continue this long-term partnership today. Mill Station possesses the rare combination of excellent soil, old vines and ideal climate to consistently produce Chardonnay with finesse.

VINTAGE NOTES

The 2013 vintage was a winemaker's dream harvest. A mild spring with little rain and a warm summer with cool nights and no heat spikes created a perfect growing season for the grapes. Fruit quality was stellar across the board with clean, well-developed flavors and fully ripe fruit with good acids. It was one of the fastest harvests in years with overall tonnage up in most varieties.

WINEMAKING NOTES

As a vineyard-designated Chardonnay, we take extra care in every step, from the vineyard to the bottle, to capture the distinct terroir of Mill Station Vineyard. Free run and light press are separated immediately from hard press to eliminate potential bitterness. After the juice being pressed and racked, it is sent to 40% new French Oak barrels to undergo both primary and secondary fermentations. In order to add complexity to the aromas, flavors, and mouthfeel, we separate the juice into several lots, and inoculate with different yeast and malolactic strains. During fermentation, it is stirred bi-weekly to maximize lees contact. It ages in barrel for 12 months before we individually select barrels to make the final blend.

Tasting Notes

This creamy, barrel-aged Chardonnay boasts depth and complexity of spices and fruit layered intimately with distinct, but balanced, oak. It has delectable aromas of lemon cream pie and a hint of pineapple, coupled with candied ginger and traces of caramel and toffee. The body is lush and full throughout, and finishes with poised citrus acidity.

FOOD & WINE PAIRING

Our chardonnay would pair well with chicken piccata over wild rice.