



100% Chardonnay Russian River Valley Brix at Harvest 23.9° pH 3.41 Total Acidity 6.0 g/L Alcohol 13.5% May 2015 Release

### CONTACT

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# 2014 Russian River Valley Chardonnay

### The Vineyards

Our Russian River Valley Chardonnay was sourced predominantly from the Ricci, Bisordi and Pellini vineyards in the north and central areas of the valley, with some contribution from our premium vineyards within the Green Valley sub-appellation. Each vineyard impacts the blend with its own unique characteristics developed by the cool, foggy evenings and warm sunny days typical of Russian River Valley.

## VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with smaller clusters and lower yields. An ideal harvest with moderate temperatures and weather conditions throughout, allowed the vines to stay healthy and maintain concentrated flavors and exceptional quality.

# Winemaking Notes

Each vineyard is individually evaluated and picked at the peak of ripeness. The fruit is gently pressed with care to not over-extract, cold-settled for two days and then racked to 30% new French oak barrels for fermentation. Some lots are allowed indigenous fermentations, while others are inoculated with carefully chosen yeast strains to accentuate fruit or aromatics. All lots undergo malolactic fermentation to add a rich mouthfeel while maintaining delicate floral aromas.

### **TASTING NOTES**

Delicious aromas of crisp green apples, zesty lemon and ripe Asian pears, with a subtle hint of vanilla. The body is juicy, but with focused acidity and definitive minerality leading to a conclusive, clean finish.

#### Food & Wine Pairing

Pair this refreshing Chardonnay with grilled herb marinated sea bass with mango chutney.

### CSPC: #780900

