



Some wines live in a winemaker's head for years or decades before they are born. This is one of those wines. I fell in love with Chardonnay in California first, then in France and then again while making still and sparkling wines in the Russian River Valley. I always thought that if one could combine some of the racy acidity and minerality found in wines from Mersault with some of the lushness of a balanced vintage from California, one could produce a wine that is both pleasing at release but more so, would have the potential to age gracefully.

There are many phenomenal sites to grow great Chardonnay in the Russian River Appellation, but it is rare to have all the elements needed to produce an exceptional wine come together at the same time. I feel privileged to have Joe and Tom Rochioli trust me with this fruit from their vineyard.

The 2013 vintage was one that was balanced and lent itself to minimal intervention in the winery. Using gentle whole-cluster pressing of the grapes allowed me to just extract the "heart" of the cuveé and avoid any excessive harshness from the seeds and skins. I let the wine pretty much "make itself" for the rest of the way. As this wine ages, it will take on a lovely, "sun-dried-linen" character; one of my favorite things about a well-made white wine that was allowed to age.

Cheers,

95 Points, Gold Medal, Best of Class -2015 North Coast Wine Challenge

LONGBOARD
VINEYARDS

2013

CHARDONNAY

RUSSIAN RIVER VALLEY

Composition: 100% Chardonnay clone 76 - Rochioli Vineyard.

Appellation: 100% Russian River Valley, Sonoma County

Processing: Uninoculated barrel fermentation, batonage 8 months.

Ageing: 12 months in French Oak barrels, 40% New

Analysis: Alcohol 14.2 %
TA 6.3 g/L pH 3.38

Production: 202 Cases

MSRP: \$ 50.00