



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 within the Russian River Valley 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 2016 vintage was balanced, with a slightly low yield and a good natural acidity level. After whole-cluster pressing, the wine was drawn into French Oak barrels for fermentation and ageing. We stirred the lees every two or three weeks (a practice called "Batonage") and let the wine pretty much "make itself" for the rest of the way. about two-thirds of the barrels underwent a spontaneous malolactic fermentation. We chilled the wine and filtered it in August and bottled it (unfined) in September.

Cheers,

LONGBOARD
Vineyards

2016

CHARDONNAY
RUSSIAN RIVER VALLEY
ROCHIOLI VINEYARD

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 13.5 %
TA 6.8 g/L pH 3.36

Production: 139 Cases

MSRP: \$ 49.00