

LONGBOARD

Vineyards

CHARDONNAY / ROCHIOLI VINEYARD RUSSIAN RIVER VALLEY TWENTY 21

WINE STORY

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; that is the wine I set out to craft.

WINEMAKING

Grapes were hand-picked at night and whole-cluster pressed while cold. The juice was drawn into French-oak barrels for an uninoculated fermentation by our "resident" yeast and bacteria. We stirred the lees every month through winter (a practice called "Batonage") and let the wine pretty much make itself for the rest of the way. The wine was bottled unfined and unfiltered just before the 2022 harvest began and was allowed to age further in the bottle before release. 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.

ENJOYMENT

When young, this wine is full of floral and fruit aromas and flavors with a delicate oaky nuance arising from contact with 30% new French Oak barrels. As the wine ages it develops a fresh sun-drenched hay character and it takes on some honey and nutty notes.

DETAILS

Varietal: 100% Chardonnay

Vineyard: Rochioli Vineyard

AVA: Russian River Valley, Sonoma County

pH: 3.58

TA: 5.90 g/L

Alcohol: 14.2%

