



2013 Chardonnay Russian River Valley



ORIGIN: The grapes for this wine came from three properties. The majority is from Matthew's Station which is near Shiloh road in the northeast part of the Russian River valley –a warmer site. The other two properties, Wohler and Mirabel, are all located off of River Road farther west in a cooler portion of this appellation.

VINEYARD NOTES: The 2013 vintage had ideal temperatures and growing conditions. The flavors were able to develop and show expressively. The vineyards were farmed meticulously in order to keep the vigorous canopy -from the fertile Goldridge Soil, famed to the Russian River Valley- balanced with the crop load on the vines. When done correctly the pure fruit and clarity of Russian River Valley vineyards shines through, as displayed in this wine. The fruit was hand-harvested on three different days; September 9th at 23.2 Brix, September 16th at 24.3 Brix and October 2nd at 24.5 Brix. The three distinct harvest dates indicate the individual nature of each site and what each lends to the complexity of this wine.

WINEMAKING NOTES: All grapes went direct to press as whole clusters and then gently pressed. By pressing as whole clusters, the wine is kept delicate and bright. After settling, the juice was racked into French oak barrels for fermentation. Four of the twenty two barrels- about 18%- were new barrels (from Billon and Remond cooperages) that had never seen wine before. This gives the wine just a hint of toast and spice. The remaining oak barrels used in this blend are considered neutral in toast character but act as superior fermentation vessels to provide richness and weight to the wine.

Once the primary fermentation completed, the wine went only partially through a secondary malo-lactic fermentation, about 85%. Keeping some of the malic acid intact provides a nice crispness to the mouth feel. The barrel-fermented wines were aged on the lees for nine months, with occasional stirring to increase richness and body.

The final blend was assembled prior to bottling which occurred August 5th, 2014. The wine was bottled using screw cap closures, to ensure a high-quality wine.

TASTING NOTES: The wine has tropical, star fruit and mango aromas along with a hint of jasmine perfume. There is rich weight in the mid-palate from the delicate oak and the wine finishes with clean crisp acidity with just a dash of lingering tangerine. Sip this wine slightly chilled on its own or snack on mango slices lightly dusted with cayenne and sea salt.

This vintage produced 22 barrels, 521 (750 ml) cases.

MacRostie Winery and Vineyards PO Box 340 Sonoma, CA 95476 707.996.4480
Fax 707.996.3726 • info@macrostiewinery.com • www.macrostiewinery.com