

# { OROGENY }



## 2016 RUSSIAN RIVER CHARDONNAY

The cool and foggy Russian River Valley is a haven for Burgundian-style varietals. Well-drained soils, warm afternoons and nights cooled by Pacific fog yield Pinot Noir and Chardonnay with pure, crystalline flavors. Winemaker John Allbaugh has sought out small, exceptional vineyards, meticulously planted, cultivated and harvested, to bring out the true *terroir* expression of this appellation.

### Wine

Lush, ripe white peach, pineapple and pear notes mingle with toasty vanilla and oak spice nuances in the rich aromas and flavors of our 2016 Russian River Chardonnay. A hint of white flower and streak of minerality—typical of Russian River Valley *terroir*—add enticing complexity. The wine's pitch-perfect acidity, influenced by the cool Pacific Ocean fog that funnels through a gap in the Sonoma Mountains, gives the wine vibrancy on the richly textured palate. Malolactic fermentation and new French oak barrels enhanced the lingering citrus and *crème brûlée* finish.

### Vineyard

Winemaker John Allbaugh selected several small vineyards, including Mill Station, which he believes epitomize the character of the Russian River Valley American Viticultural Area (AVA). Their old vines, with small yields of great concentration, show the fabulous balance and flavor of Chardonnay grown in this cold, foggy appellation. These vines, which are as old as 35 years, are grafted to a collection of Dijon clones and field selections that yield small clusters and berries.

### Winemaking

After hand harvesting in the foggy early morning, we immediately pressed the clusters to retain optimum fruitiness and balance in the wine. We fermented all the juice with wild yeast in toasted French barrels (45 percent new oak) for complexity. During malolactic fermentation (100 percent complete) and barrel aging, we gently stirred the yeast lees (*bâtonnage*) every two weeks to integrate fruit, oak and winemaking flavors and to add weight on the palate.

### Vintage

Here, in one of the coolest appellations of the North Coast, the 2016 vintage even surpassed the highly touted 2014 vintage in grape quality. A very low-rainfall winter was followed by a dry, warm spring and nearly ideal summer. These factors resulted in balanced vine canopies, excellent fruit set and small, concentrated grapes. Perfect weather throughout harvest—fostering intense, beautifully balanced and expressive wines—crowned the vintage.

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2016  
RUSSIAN RIVER VALLEY  
CHARDONNAY

The geological term *orogeny* comes from Greek *oro-*, mountain and *-geny*, birth. *Orogeny* is the process during which the collisions and separations of the earth's crust form mountains. The last orogenic episode in Sonoma County created the Russian River Valley, the unique source for our grapes.

ALCOHOL 13.0% BY VOLUME

### Key Facts

- Sourced from the old vines of two family-farmed vineyards located in Sonoma County's coolest region, the Russian River Valley AVA.
- Wild primary and malolactic fermentations enhanced this Chardonnay's complex *terroir* expression.
- Generating even more excitement than the 2014 vintage, wines from 2016 are exceptionally fruit-forward and impeccably balanced.
- We recommend pairing with roasted chicken, grilled Alaskan halibut or crab cakes. Or sip just by itself.

### Wine Data

Vintage: 2016

Appellation: Russian River Valley

Harvest Dates: September 26 to October 7, 2016

Varietal Composition: 100% Chardonnay

Barrel Aging: 100% barrel fermented and aged  
10 months of oak aging  
100% French oak  
45% new barrels

Alcohol: 13%

Acidity: 6.1 g/L

pH: 3.55

Cases Produced: 4,700

Ageability: 2016 to 2020