

Set in Stone

CHARDONNAY 2018

RUSSIAN RIVER VALLEY, CA



+ S E T I N S T O N E +

2018

RUSSIAN RIVER VALLEY

CHARDONNAY

Set in Stone Chardonnay comes from a vineyard in the rolling hills and gentle slopes near the town of Sebastopol that was once home to apple orchards. By the early 1990's though, most of the orchards were replanted with grapes. The factors that define a quality Chardonnay vineyard are numerous, but we believe matching varietal and rootstock to the right vineyard site yields the most flavorful grapes. High quality grapes grow only under certain optimum soil conditions, including a balance of nutrients within certain clays. These clay minerals play a critical role, as they can retain water and act as harbors for nutrients better than other soil types. Clays that offer slow nutrient transfer to grape vine plants are preferred.

The highest quality grapes grow on the fine-grained, shallow marine quartz sandstones, where this vineyard is located. These formations tend to produce soils that are well balanced in nutrient content and water retention.

Vintage: 2018

Appellation: Russian River Valley

Vineyard: Set in Stone

Yield: 4.0 tons / acre

Alcohol: 13.9%

Composition: 100% Chardonnay

T.A.: 6.0g/l

pH: 3.6

Aging: 9 months total

25% in concrete

75% in neutral oak

Vintage Notes:

Despite a warm February, the 2018 growing season started off cooler than the past few vintages. A cool spring meant bloom lasted longer than usual, but fruit set was consistent. In fact, the growing season started with near-perfect fruit set which led to large grape clusters. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well. As a result, harvest started two to three weeks later than in recent years, but this was historically more typical. Harvesting with cool mornings compared to the heat waves of 2017 was a pleasure and far less stressful.

Tasting Notes:

Fragrant aromas of white peach, melon, and nectarine. Complex, boasting flavors of citrus, peach, fig, honey, and spice. Well-balanced with a creamy texture and a firm structure. Very lightly oaked. A savory minerality shows in the long finish.