

{ OROGENY }

V I N E Y A R D S



2022 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 with seductively satisfying 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

Bright aromas of citrus and stone fruit lead into the fruit-forward flavors of peach, pineapple, and pear. The French Oak and malolactic fermentation add a delightfully toasty vanilla and spice nuance, with a long, lingering finish.

Vineyard

Winemaker John Allbaugh selected several small vineyards 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 up to 35 years old, 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% new oak) for complexity. During malolactic fermentation (100% complete) and barrel aging, we gently stirred the yeast lees (bâtonnage) every two weeks to integrate fruit, oak, and winemaking flavors and added weight to the palate.

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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.
- We recommend pairing with rich creamy dishes, pasta primavera, grilled fish, and roasted chicken.

Wine Data

Vintage: 2022

Appellation: Russian River Valley

Varietal Composition:

96% Chardonnay
4% French Colombard

Barrel Aging:

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

Alcohol: 13.0%

Acidity: 5.6 g/L

pH: 3.49

Ageability: Four years