

2018 CHARDONNAY
WALKER STATION VINEYARD



TASTING NOTES

Pear, Golden Delicious apple, jasmine flower, lychee nut, and a hint of cinnamon spring from the glass in this beautifully aromatic Chardonnay. On the palate, the wine is soft, plush, and juicy while also maintaining real freshness and verve from a substantial acid profile. Orange peel and Asian spice highlight a long finish. The wine is moderate in alcohol and restrained in ripeness, while still displaying the finesse, texture, and opulence emblematic of ultra-premium Chardonnay.

One of *Wine Spectator's* "Most Exciting New Wines"—92 points

VINEYARD

We lease and farm tiny Walker Station Vineyard on an east-facing slope in the Green Valley region of Sonoma County's Russian River Valley. One acre of Montrachet clone enjoys sandy Goldridge soil and a cooling Pacific Ocean influence. Owner Harry Walker is a lifelong farmer with a keen eye for location.

GROWING SEASON

Winter 2018 got off to an ominous start: warm and dry with a dismal snowpack in the Sierra Nevada. Luckily, March brought lashings of rain. The growing season was balanced and vine-friendly, with seasonal but moderate temperatures in Sonoma County. As harvest approached, the weather turned cool and foggy. Ripening slowed to a trickle and we simply waited for optimal maturity. The fruit arrived at the winery in beautiful condition with intense flavors.

WINEMAKING

Our Chardonnay is hand-picked and field-sorted at night. Whole clusters are pressed with a slow, gentle cycle originally designed for champagne grapes. A well-balanced oak profile is accomplished with large 500L "puncheon" barrels, which allow less oak contact and less oxygen exposure. Throughout winter we stir barrels every three weeks to build texture. In spring, barrels are moved from a cold part of the cellar to an ambient temperature room to undergo malolactic fermentation. 2018 was the first time we chose to forgo filtering our Chardonnay.

SPECS

PRODUCTION
186 cases

VINEYARD
100% Walker Station

BOTTLED
December 16th, 2019
Unfiltered

APPELLATION
Green Valley of
Russian River Valley

CLONE
Montrachet

ALCOHOL
13.2% by volume

VARIETAL
100% Chardonnay

FERMENTATION
Native yeast

PH
3.23

HARVESTED
Sept. 18, 2018

AGING
13 months in French oak
60% new barrels
Finished 2 months stainless steel

WINEMAKER
Alex Kanzler