

2014 Russian River Valley Chardonnay “La Pommeraie”



Harvest Notes

In many ways, the 2014 vintage is one for the record books. The third consecutive drought year, Sonoma County received less than half of its average rainfall. The very dry winter and spring allowed for very early bud break, flowering and harvest. With ideal spring weather conditions, the vines were able to complete flowering quickly, and the resulting crop was much larger than average. We received just enough rain in the spring to charge the soil with water, and cool summer weather allowed the vines to thrive resulting in the earliest harvest on record.

Winegrower Notes

This spectacular vineyard sits along the Laguna Ridge at the edge of the Green Valley AVA. Meticulously farmed and planted at a very high density of 2420 vines per acre, the vineyard is planted to Dijon clone 548 and 95. Once a spectacular apple orchard, we pay homage to the Martinelli Family and the history of the site by naming the wine “La Pommeraie” - French for apple orchard.

Tasting Notes

This intense and concentrated single vineyard Chardonnay begins with vivid aromas of citrus blossom, pineapple and green papaya. Then the vibrancy of the wine’s aroma is matched by its opulent texture and layered flavors of apricot and white peach with a mineral laden finish. Indigenous yeast fermentation in French oak barrels and extended aging of 16 months on lees has produced a wine with exceptional complexity.

Vineyard Sources

George Martinelli, Frei Road Vineyard

Harvest Data

August 30th and September 3rd
Alcohol 14.5% | pH 3.38, | TA 0.71

Fermentation

Whole cluster pressed, indigenous yeast fermentation and weekly battonage

Cooperage

16 months in French Oak - 44% new French Oak

Bottling

April 2016

Cases Produced

420 cases

Release Date

September 2016