

~ winemaking offers a conversation with the natural world;
 wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2006
 Appellation: Russian River
 Valley/Green Valley

Vineyard: Rued

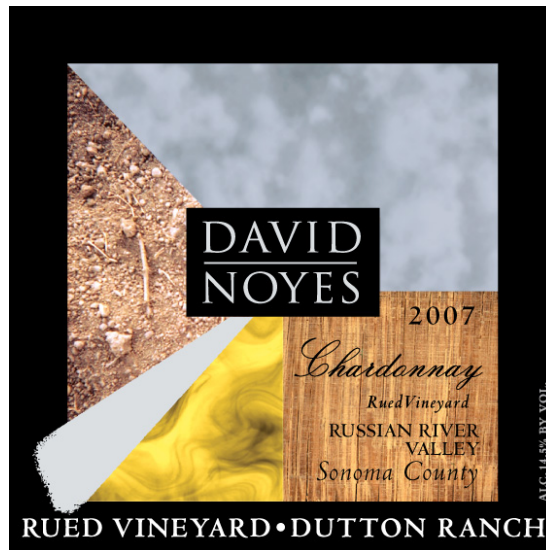
Varietal: 100% chardonnay
 Alcohol: 14.5%
 pH: 3.46

Aging: 8 months in barrel, 50%
 new French oak

Harvested: Sept.19, 23.5° Brix

Bottled: Sept. 2008

Released: Winter 2008



Food Pairings:
 Anything from roast
 chicken, or stuffed pork
 chops to poached
 salmon with mango
 salsa

Longevity: I expect this
 wine to develop and age
 well for 4-8 more years.

Production: 90 Cases

The Rued vineyard is well-known among Northern California Winemakers as a source for a distinctive chardonnay selection, fruit that produces rich, flavorful wines, with complex floral aromas. I was fortunate to secure 2 tons during the hectic 2007 harvest. Farmed by the Dutton family, and located on Green Valley Road, the grapes rub benefit from the morning fogs and bright afternoons common to the region.

Barrel fermentation with both cultured and native yeasts and a mixed regime of stirred and non-stirred lees give a wine with many layers of fruit, oak, toast and aroma. I bottled the wine unfiltered to retain all the complexity developed during aging.

Lightly floral, full bodied, soft and rich, with a crisp finish, enjoyable now, it will continue soften and deepen over the next year in the bottle.