



GEHRICKE

Russian River – Chardonnay
Sonoma, California

Tasting Notes

Opens with scents of fresh spring flowers, lemon curd and hints of honey-spiced almonds. On the palate, flavors of Kaffir lime and fresh baked lemon meringue are interlaced with tropical notes of ripe pineapple and candied mango. A rich and creamy texture is balanced by a burst of perky acidity on the mid-palate with a kiss of fine French oak leading to a long, crisp finish.

Vintage Notes

The 2019 growing season began about two weeks earlier than usual. The Russian River Valley experienced some rain during flowering, followed by cool temperatures that allowed the grapes to mature gradually. Fruit ripened at lower sugars, thanks to the extended, cool growing season and produced Chardonnay full of flavor, fresh acidity and balance.

Food Pairings

Enjoy with a variety of young cheeses, prosciutto and melon. For heartier dishes, pair with fresh Dungeness crab, grilled chicken with fruit salsa or pork chops with capers and Meyer lemon beurre blanc.

2019

VARIETAL

100% Chardonnay

COOPERAGE

9 months

20% New French oak

ALCOHOL

14.5%

PRODUCTION

860 Cases

SRP

\$29

UPC

856442005161

Notes

Growing up in Sonoma, we spent a lot of time exploring the local countryside: finding our way through neighboring vineyards owned by old friends and family. I remember the excitement of discovery and freedom while, as a young boy, I thoroughly studied our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties Gehricke is a tribute to one such road.

AUGUST SEBASTIANI
Proprietor