



GEHRICKE

2018 CHARDONNAY
Chalk Ridge Vineyard
RUSSIAN RIVER VALLEY

VARIETAL

100% Chardonnay

VINEYARD

100% Chalk Ridge
Vineyard

COOPERAGE

18 months
100% French oak,
50% new

ALCOHOL

14.4%

PH

3.65

TA

5.50 g/L

PRODUCTION

99 Cases

SRP

\$49

TASTING NOTES

Showcasing a captivating pale golden hue, this single-vineyard chardonnay features fragrant, floral aromas of fresh spring flowers mixed with notes of tropical fruits and banana cream pie. On the palate, crisp and clean flavors of green apple and papaya are complemented by hints of lemon curd and minerality. A creamy mouth feel accompanied by vibrant acidity are perfectly balanced, leading to a long, dry finish.

PRODUCTION NOTES

Sourced from Chalk Ridge Vineyard, the Clone 4 chardonnay vines were planted in 1989, and are located on the eastern edge of the Russian River Valley crossing over into Chalk Hill. The soil is a combination of silt and loam, the optimal balance for excellent drainage. The 2018 growing season began cooler than usual for Sonoma County, leading to longer bloom time for grapevines. Moderate summer temperatures with fewer heat spikes than previous vintages allowed for a relaxed pace, excellent development of flavors and retention of natural acidity. A later harvest produced wines with structure, acidity and balance. The fruit was hand picked and transported back to the winery to be whole cluster pressed where the juice was barrel fermented and went through a secondary 100% malolactic fermentation to add creaminess to the wine. Finally, the wine was barrel aged sur lees in 50% new French oak for 18 months.

FOOD PAIRINGS

Pair this balanced chardonnay with tangy cheeses, pan-seared scallops with lemon zest, grilled chicken and a tropical salsa or pork chops with caper sauce.