2017
CHARDONNAY RESERVE
QUEEN’S RATION

VINEYARD NOTES
The grapes for this delicious wine come from Lone Oak Vineyard, the Rosenblum Family’s vineyard in Windsor, CA. It is located at elevations up to 200 ft. above the Russian River. This hillside vineyard was planted in 1982 with the Old Wente Clone of Chardonnay which has loose clusters and small berries giving us the opportunity for great flavors and disease-free fruit. The vineyard has Spreckels soil which is a mixture of blue shale and red clay, and generally has very cool nights and morning fog, with some hot afternoon temperatures. This all adds up to a perfect place to grow world-class Chardonnay.

PRODUCTION
Pick Date: 9/8/2017
Yeast: EC1118
Malolactic: MCW to half the lot
Fermentation: Fermented in 59-gallon barrels at 50 degrees Fahrenheit
Bottled: 1/2019

WINEMAKER COMMENTS
If Beyoncé were a Chardonnay, she would be the 2017 Queen’s Ration. Extended barrel aging in French oak has beautifully enhanced the bouquet of this Russian River Chard. Aromas of crème brûlée, nectarine, freshly baked apple pie, mango, and white pepper give way to flavors of butterscotch, grilled Georgia peach, apricot, and vanilla bean. This Queen is ready to rule.

TECHNICAL SPECIFICATIONS

APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

ALCOHOL
14.16%

pH
3.62

TOTAL ACIDITY
0.65g / 100ML

RESIDUAL SUGAR
.05g / 100ML

BARRELS
60% neutral oak
20% new French oak
20% new American oak

RELEASE DATE
JUNE 2019

SUGGESTED RETAIL
$60