



2012 CHARDONNAY, ESTATE VINEYARD, SONOMA COAST

ESTATE GROWN, PRODUCED AND BOTTLED ON RHINEFARM ESTATE VINEYARD

- The Bundschu family's 150+year-old vineyard is located on the SW slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay.
- Terrain below 150 ft elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Wines grown in these blocks bear the Sonoma Coast designation to reflect their cool climate character.
- Four distinct blocks of Chardonnay harvested separately include two blocks 40+year-old Heritage Selections; two blocks Robert Young clone. Yield 3.0 tons/acre.



WINEMAKING & ANALYSES

- Whole cluster pressed; 80% barrel fermented and 20% stainless steel fermented
- Yeast strains: CY 3079 and indigenous
- Weekly battonage
- Zero percent malolactic fermentation
- Ten months in 100% French oak, 20% new. Primary coopers Dargaud et Jaegle and Tonnellerie O.
- 14.3% alcohol. TA 0.61 g/100ml. pH 3.56
- 4,343 cases produced. Suggested retail price \$27. Released February 2014.

WINEMAKER TASTING NOTES

Fresh aromas of meyer lemon, mandarin orange and key lime are layered with wet stone minerality and subtle spice. Citrus-driven flavors with touch of honey have a creamy texture and intense weight, depth and length. This elegant chardonnay offers an ideal balance of freshness and sophistication, and is a classic example of the character of the old vines and ancient soils of this vineyard.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

