

Russian River Valley Chardonnay 2013

INMAN, RUSSIAN RIVER VALLEY, SONOMA COUNTY, CALIFORNIA, USA



HARVEST & VINTAGE NOTES

Start with beautiful fruit. Press the whole clusters gently, ferment using only native yeasts, age in a blend of new French oak and small stainless steel barrels and you have a recipe for a delicious Chardonnay. Bright natural acidity and modest alcohol make this a fine wine for aging, but an equally wonderful choice for enjoying now!

A combination 40% new air-dried Vosges Oak barrels from Cadus and 60% small stainless steel barrels were used. The wine was left to ferment using native yeast and native bacteria, and completed malolactic fermentation in all barrels using only native bacteria. Each barrel was stirred weekly until malolactic was complete and monthly thereafter.

TASTING NOTES

Color: Pale Straw Aroma: Asian pear, nutmeg, honeysuckle, jasmine, hazelnut, and toasted almonds Flavor: Rich texture with a crisp finish and plenty of tart acidity. Delicate secondary notes of toasted nuts, citrus and minerals accompany juicy flavors of crisp apple, pear and lemon peel.

INMAN
Family

GRAPES: 100% Chardonnay

ALCOHOL: 12.2%

RESIDUAL SUGAR: 0.0 g/L

PH: 3.28

TOTAL ACIDITY: .86 g/L

ANNUAL PRODUCTION:
515 X 12/750ml

