ZEPALTAS

2009 Russian River Valley Chardonnay

We started making the Russian River Valley Chardonnay in 2005 when we were first getting our start in winemaking. The first vineyard we sourced from was the Sapphire Hill vineyard in the heart of the Russian River appellation, and we continue to purchase fruit from the vineyard today. This has become the base for this blend each year because we like the tropical flavors and the bright acidity we get from the Clone 4 Chardonnay planted among the old Wente clone vines. With the 2009, we rounded out the blend by adding a touch of the Keefer Ranch Chardonnay to give the wine a little more weight. The wine was fermented in stainless steel and then transferred to oak barrels for malolactic fermentation and aging (14 months.) We used 25% new oak on the blend to really let the vineyard and the fruit flavors shine through.

On the nose there are hints of pear, quince and apricot, and in the mouth there are touches of citrus flavors accentuated by the bright acidity. The finish is refreshing slightly chalky, and is the perfect match with a meal of light fishes or salads. This wine is age worthy because 2009 was such a stellar vintage, but this wine is very drinkable now as long as there is food to go with it. Pair this wine with Roasted poultry, creamy pasta dishes and spicy cured meats

98 cases made
25% new French oak
14 months in barrel
14.1%alc

Ryan Zepaltas winemaker

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