



## Technical Release Note

### Soliste Chardonnay L'Age D'Or Russian River Valley

**Appellation**  
Russian River Valley

**Vineyard**  
L'Age D'Or

**Clone**  
Rued

**Cellar**  
100% French Oak  
Taransaud 600L  
33% new, aged 16  
months

**Alcohol**  
13.6%

**Acidity**  
6.1 gm/L

**pH**  
3.50

#### Vineyard

L'Age D'Or comes from a vineyard just north of Sebastopol adjacent to the Laguna de Santa Rosa, the largest tributary of the Russian River. Originally planted in 1971, these are among the oldest Chardonnay vines in the Russian River Valley. The vineyard is immaculately and sustainably managed.

#### Vintage Notes

A very cool growing season, requiring meticulous crop management. We harvested at first light and thoroughly sorted in the winery. Following a gentle 100% whole cluster pressing, the juice was settled for 24 hours before transferring to 600L Taransaud barrels for fermentation *sur lie*. Malolactic fermentation was arrested to preserve brightness and focus.

#### The Inspiration and the Challenge

Having white Burgundies as benchmarks, especially the wines of Raveneau, Jobard and Coche, we were never to even attempt to craft Chardonnay in the new world as we have always felt that the wines were over the top with buttery pop corn mouth feel, way too much oak, high alcohol and clunky to say the least -- they seem more like a martini than a Chardonnay. Our success with Sauvignon Blanc and especially with S<sup>T</sup> Andelain, convinced us to begin a three-year commitment with a fabulous, well-established vineyard in the Russian River Valley. Our Commitment to experiment with different vinification as well as aging for 16 months in 600L thick stave barrels results in a Chardonnay of great elegance, length and verve; very Meursault-like.

#### Tasting Notes

The wine reveals elegant aromas of baked apple and pears, vanilla, and grapefruit mingled with toasted grains and seashells. The soft and smooth aromas are followed seamlessly from the nose by a complex infusion of apple tarte tatin, quince, and lemon curd, subtly silken texture with hint of black tea leaves, sea brine, and chalk. The middle palate carries on with an impressive density, salted buttery caramel intertwined with tart citrus zest and exotic spices. The finish is all about width and acid minerality, spiked with spicy kafir lime peel, stone fruit pit, and bitter almonds. L'Age D'Or had awakened, in a fashion that conjures all the finesse, minerality, elegance, and acidity that we all expect from a white Burgundy.

