



RED MARE WINES

2011 . Red Mare Wines . Dutton Ranch . Russian River . Sonoma County . Chardonnay

Delicate aromas of lightly perfumed apple blossom, dried apricot, Asian pear, and hard candy, mingle with characters of clotted cream, dark vanilla, and wetted stone. In the mouth, it is quite viscous, and the minerality comes through beautifully. It has a long and full mouthfeel with a finish of ripe fruit that rounds out the wine beautifully.

2011 Vintage Notes:

It is no secret that the 2011 vintage was perhaps the most challenging vintage that many winemakers and grape growers had yet seen in their careers. It was the coldest and wettest vintage in decades. An unseasonably cool and wet spring extended into June, increasing canopy growth and pumping up berry size. The summer growing season broke with only mild temperatures. Soil profiles were holding water, and the battle against mildew raged. Extensive crop dropping and leaf removal was key to increasing airflow and managing mildew. Harvest decisions were challenging, cooler temperatures and high water availability resulted in lower than usual Brix levels, but the late summer brought warm, damp days, which would only result in increased mildew pressure. It was the most delayed start to a harvest that Napa Valley has seen. In the winery, hard work, slow and intensive sorting, as well as aggressive saignee, were keys to producing lovely wines, expressive of this unique vintage.

Vineyard & Production Notes:

Red Mare's Chardonnay, chosen by design, comes from Dutton Ranch's Mills Stations Vineyard, one of Dutton Ranch's cooler sites. The soil is a thick deposit of the coveted Goldridge series, known for producing deliciously complex Chardonnay. It is the combination of the "Old Block" planted to an unknown clone in the '70s along with a touch of the modern - Dijon Clone 76. This results in the beautiful juxtaposition of the bright, forward fruit and textured, mineral notes. We whole-clusters press, and gently cold settle, after which the juice goes directly to the barrel. It ferments in 100% Burgundian oak barrels, with about 15% new. Malolactic stops somewhere around 30 - 60%.

Production: 230 cases
100% French Oak
15% New Oak
100% Barrel Fermentation

Vineyard & Appellation Breakdown:
100% Dutton Ranch, Mills Station
100% Russian River, Sonoma County