



RED MARE WINES

2013 . Red Mare Wines . Dutton Ranch . Russian River . Sonoma County . Chardonnay

2013 was a beautiful and intense year. Skin phenolics were off the charts, and as a result, our wines from this vintage are rich. I am so pleased with this wine. It is full of sweet pineapple, kiwi, and passion fruit layered with a creamy nugget, vanilla, clove, and dry straw. In the mouth, it is concentrated and velvety with balanced acidity and a rich finish.

2013 Vintage Notes:

2013 was a knockout year; a well-balanced crop and a warm and steady growing season produced outstanding fruit. The three words most used to describe this vintage are “early, even and excellent.” Like 2012 before it, we were blessed with lovely hang time conditions through October, allowing us to take our time scheduling picks without any significant weather events forcing our hand. It was a year of abundance and high quality.

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: 658 cases

TA: 5.24 g/L

pH: 3.67

Alc: 14.2%

100% Fermentation in French Oak Barrel

15% New Oak

Vineyard & Appellation Breakdown:

100% Dutton Ranch, Mills Station

100% Russian River, Sonoma County