



RED MARE WINES

2014 . Red Mare Wines . Dutton Ranch . Russian River . Sonoma County . Chardonnay

True to the vintage this wine carries intense aromatic notes of ripe pear, rose petals, tropical flowers, and warm honeycomb. It is a complex interplay of rich and warm contrasting with bright and fresh showing vanilla wafer, white cake, nougat along with lemon peel, and Asian pear. In the mouth, a long, slow, malolactic fermentation brings a rich and complex mouthfeel to bear. The balanced, classic Russian River Valley acids carry through to a warm, creamy finish.

2014 Vintage Notes:

2014 was the driest year on record in California history, and it is a stunner. Bookended by a God sent early spring rain and a 6.0 Earthquake, 2014 was a reminder to count our blessings. While dry, temperatures were relatively mild, not breaking 100F the entire season. This easy-going growing season allowed us to find the 'just right' window of physiological maturity and peak flavors.

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: 836 cases

TA: 5.6 g/L

pH: 3.48

Alc: 14.3%

100% Fermentation in French Oak Barrel

15% New Oak

Vineyard & Appellation Breakdown:

100% Dutton Ranch, Mills Station

100% Russian River, Sonoma County