



RED MARE WINES

2015 . Red Mare Wines . Dutton Ranch . Russian River . Sonoma County . Chardonnay

Honey, dried hay, and poached pear come together to create a very complex and fascinating nose. Stewed apples mix with that tantalizing smell one finds in the air after a light rain. Thanksgiving memories are evoked with all these autumnal characteristics. In the mouth this wine has a bright, clean entry with a zesty acidity leading through to notes of brioche and stone fruits, finally finishing with a hint of warmth that leads to a round, voluminous and clean finish.

2015 Vintage Notes:

While 2015 was the third in a string of dry years, late winter rains filled the soils, recharging them, which gave the vines an excellent push come spring. We expected a smaller vintage after three years of drought, but the extended and cold weather during bloom, lead to an even lighter crop load as some flowers didn't develop into berries. This damage during bloom resulted in small, loose clusters, light-weight, yet perfect for producing wines with powerful concentration and lush mature tannins. This balance between crop load and leaf area allowed for excellent dappled sunlight filtration onto the berries and encouraged the development of complex flavors. Intense hand-work in the vineyard positioning shoots, removing excess leaves, and early crop level management resulted in outstanding wines.

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: 663 cases

TA: 6.2 g/L

pH: 3.37

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