



## 2005 Chardonnay - Russian River Valley

The 2005 Russian River Valley Chardonnay is a blend of two premium Sonoma County Vineyards, the Estate Vineyard and a small Vineyard outside the Chalk Hill area of the Russian River Valley. The Estate Vineyard is located in the Northeast corner of the Green Valley area of the Russian River Valley, just outside Forestville. The vineyard is low yielding and planted with Dijon clones that produce small intensely flavored grapes.

Harvest was conducted in the period from September 30 to October 16. The sky was clear and the air was soft and warm. The fruit was harvested by hand, sorted in the field and sorted again in the winery.

The grapes from the Estate Vineyard had amazingly flavored skins, so in 2005 we destemmed and crushed the grapes. They were soaked overnight on the skins before being pressed. The juice was then barrel fermented. After fermentation, the wine was barrel-aged in 100% premium French oak with 30% new barrels, principally tight-grained oak from the Allier and Bertranges forests. We used several different yeasts in different barrels to add to the complexity of aromas and flavors. This represented 80% of the fruit by weight.

The other 20% of the fruit came from a vineyard in a warmer region of the Russian River Valley and brought more citrus and apple flavors. This portion was pressed as whole clusters and the juice put directly to barrel. The wine was left sur lie for the next six months, then carefully racked off the lees and aged for another four months before bottling.

The resulting blend offers aromas of ripe fruit and oak, while maintaining a lively quality on the palate. We believe we have achieved the right balance of flavors, aromas and body to make a wine that is at once intense and very elegant.

While the wine should be enjoyed now, we feel that it will cellar well for several years.

**Production: 450 cases**

**Alcohol content: 13.8%**

**Joe Otos - Winemaker**

860 Aviation Parkway ■ Suite 600 ■ Morrisville, NC 27560  
T: 919 463 7676 ■ F: 919 463 7874 ■ [www.turnerwineimports.com](http://www.turnerwineimports.com)