



RUSSIAN RIVER VALLEY

ESTATE BOTTLED

CHARDONNAY

V. 2015



VINEYARDS: Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The Foppiano family has been producing world class fruit on this land since 1896. Today the vineyard is planted to Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands and Pinot Noir and Chardonnay on the cooler land close to the Russian River.

WINEMAKING: Whole cluster pressing is a tried and true technique to enhance the quality of barrel fermented Chardonnay. The grapes were harvested by hand in the early morning. The clusters were then pressed whole directly into a combination of new French oak and used barrels. We stirred the lees every other week to promote a healthy fermentation and to enhance the mouthfeel of the wine. After the primary fermentation, 50% of the wine went through malolactic fermentation.

TASTING NOTES: The aromas from the 2015 Chardonnay are reminiscent of ripe pears and fruit crisp. The palate is balanced nicely with classic barrel fermented flavors and creamy mid palate textures. The finish reminds one of fresh fruit and cream. Enjoy this multi-layered wine slightly chilled before a meal or with any entree where a full bodied white wine is appropriate.

VARIETAL 100% CHARDONNAY

HARVEST DATES SEPTEMBER 20-23, 2015

ALCOHOL 14.5% **PH** 3.55

TA 6.2 g/L

100% BARREL FERMENTED 25% NEW FRENCH OAK

BOTTLED MAY 2016