

M-80

2014 CHARDONNAY RUSSIAN RIVER VALLEY SONOMA COUNTY

The M-80 firework is extremely loud, explosive and dangerous. The same is true with our M-80 Chardonnay. We select choice Chardonnay grapes from the cool climate of Sonoma County, pick at optimal ripeness and ferment exclusively in French oak and put the wine through 100% Malo-Lactic fermentation. The wine is generous in its vanilla and buttery aromas and flavors which some may describe as extreme, explosive and dangerous.

This grapes for this wine were selected from the Wood ranch off River road in the Russian River Valley. The vines are clone 4, cordon trained and are about 25 years old. We pick the grapes ripe at 23.5-24 Brix and whole cluster press the grapes, cold settle and rack off the gross lees after 2 days. We then fill equal parts of 2, 3 and 4 year old burgundy barrels and barrel ferment in the cold room over 2 weeks. After this primary fermentation has finished it was inoculated for malo-lactic fermentation to 100% conversion which is where the buttery and some of its creaminess comes from.



TASTING NOTES ▼

The color of this Russian River Chardonnay is pale straw and has noticeable viscosity. The aromas are varietal with peach and apricot nectar with a touch of clove and cinnamon. On the palate this wine is very juicy and concentrated with baked spiced apple which then becomes creamy and buttery while referring back to a tropical core of pineapple, guava and passionfruit. The wine finishes very balanced with the vanilla, oak and buttery components present in the entry and mid palate while finishing with ripe tropical fruit flavors some expressing sweet textures.

ANALYSIS ▼

Varietal Composition:... CHARDONNAY
Appellations:..... Russian River, Sonoma County
Winemakers:..... Richard Bruno & Chris Condos
Alcohol:..... 13.61%
TA:..... 6.1g/L
RS:..... 0.29% Dry
pH:..... 3.55
ML:..... 100%
Aging:..... 100% 2 year old French oak barrels
Production:..... 300 case produced