

FOPPIANO

VINEYARDS

RUSSIAN RIVER VALLEY

ESTATE

Chardonnay

v. 2021



VINEYARDS: Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the world-renowned Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for balanced grape growing. The Foppiano family has been producing world class wine on this land since its purchase in 1896. Today, the vineyards are planted with 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 and juice was drained directly into chilled tanks. From there, after settling, the juice was inoculated with yeast and sent to a combination of new French oak and used barrels. We stirred the lees once a week, only during primary fermentation, to enhance the mouthfeel of the wine and to preserve fruit. After the primary fermentation, 85% of the wine went through native malolactic fermentation.

TASTING NOTES: Bright, golden and amazing clarity. Upon first whiff of aroma you'll detect a toasted caramel nose and baked apple/quince perfume, a reminder of holidays past. On the palate, the wine is rich with apricot that verve across the tongue with an enriching mouthfeel. The finish is bountiful with notes of cinnamon and honey. This exclusive Chardonnay shows the vines older age with loads of wonderful aromatics and elegant bouquet. The wine is easy to drink now as it's young and fresh, but will explode and develop graham cracker and peach with age.

HARVEST DATES: September 3rd, 2021

ALCOHOL: 14.5% **pH** 3.48 **TA** 5.98 g/L **RS** 0.77 g/L

CELLARING: 45% New French Oak – Barrel fermented

BOTTLED: June 2022

CASES PRODUCED: 1008