2016 Water Bend Chardonnay
Sonoma County

Grow
The 2016 vintage was “almost too perfect” with beautifully mild weather, and ideal growing conditions during flowering and bloom. The vintage started early and finished nearly two weeks ahead of a typical year. The berries were perfectly sized with abundant natural acidity and full opulent flavors making for a great vintage.

Our vineyard source for this wine sits on the gravely bank of the Russian River. Warm and even temperatures throughout the season led to a much earlier than expected start to harvest with pleasingly uniform ripening across clones. The cooling influence of the Russian River creates an alluring profile in this grape that shows both its approachability and refinement.

Make
Our Water Bend Chardonnay takes its name from both the wide bend in the Russian River where our primary vineyard source is located as well as from the use of water bent barrels in the fermentation and aging process. Water bending barrels allows for an exquisite extraction of oak flavor that integrates early into the wine and contributes a soft, rounded texture to the palate. Bright acidity from the fruit brings textural elements from the oak into balance and the abundant pome fruit, floral, and creamy elements add layers of complexity. Toasting a barrel while the oak staves are wet creates an aroma profile reminiscent of pastry dough and a floral/spice character similar to that of petunia or marigold blooms. We find this to be a perfect marriage for the luscious Chardonnay grape.

Taste
Chardonnay delivers the freshness of a white wine with the substance of a red wine allowing it to flexibly pair with a wide range of food. Pale golden straw in color, the 2016 Water Blend Chardonnay presents a nose of pear and lemon fruit, honeycomb and toasted brioche. Lifted and bright on the palate, delicate yellow fruit flavors of quince and green plum mingle with a roasted pumpkin seed nuttiness. The finish, a medley of tangerine, apricot and mineral flavors, is long and rich.