



2013 ROBIN K CHARDONNAY

RUSSIAN RIVER VALLEY

Production: 1360 cases

The Robin K 2012 Russian River Valley Chardonnay is honed in classic Burgundian fashion. Crops in 2012 were bounteous, well utilizing the moderately warm growing season, but our blocks at Windsor Oaks Vineyard in the Chalk Hill region had been thinned on multiple occasions, and we harvested a crop only about 10% larger than normal. This fruit was blended with a small amount of Boeck Vineyard Chardonnay in Riebli Valley, an even cooler region than Chalk Hill.

Hand-harvested clusters were pressed whole, to insure maximum flavor and minimal working of the skins. After pressing, the juice was settled for forty-eight hours before racking off the lees and inoculating with an Epernay strain for fermentation in 100% French oak, coopered predominantly by Francois Freres. Malolactic fermentation proceeded spontaneously, and we allowed some lots to finish completely, while others were arrested to ensure retention of fresh fruit characters. The lees were stirred every two weeks during malolactic, then monthly during barrel aging. The various lots were master blended in May of 2013, and there was no fining of the final blend prior to filtration. The wine was aged entirely in French oak for eight months, with 30% of the oak being new barrels.

This bright, expressive wine is well-articulated with flavors of lemon custard, tropical fruits, and orange blossom. A viscous, firmly-structured palate adds notes of nutmeg, ripe lemons and spicy oak, all merging in an elegant finish. The wine's balance makes it incredibly versatile with your favorite dishes—be adventurous!

Brix at harvest: 23.7%
Bottling pH: 3.61
Bottling Titratable acidity: 6.1 g/L
Alcohol: 13.9% by volume
Bottling Residual sugar: 0.11% by weight (dry).
Aging: 8 months in French oak, 36% new oak

