

KNUTTTEL

FAMILY

2015 RUSSIAN RIVER VALLEY CHARDONNAY



“Kate’s Pas de Deux”

Production: 690 cases

The 2015 vintage on the North Coast featured distressingly light crops, allowing a warm, dry summer to easily bring clusters to full ripeness. Our vineyard blocks are at Windsor Oaks Vineyard in the Chalk Hill sub-appellation, and additional fruit came from Tom Larson’s organically certified vineyard in the Sonoma Carneros region.

The Knuttel Family 2015 Russian River Valley Chardonnay is in classic Burgundian style—Kate’s Pas de Deux, a wine dance in which balance results from strength and poise, intensity and finesse. Whole cluster pressing insured maximum flavor and minimal working of the skins. All lots were barrel-fermented in French oak. Lees were stirred every two weeks through a partial malolactic fermentation, then monthly during final barrel aging. The final master blend was bottled unfined.

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: 24.3% (average)

Bottling pH & Titratable acidity: 3.68, 6.0 g/L

Alcohol: 14.2% by volume

Residual sugar: 0.09% by weight (dry).

Aging: 11 months in French oak, 36% new oak (Francois Freres, Kadar, Tonnelleries O)

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