

KNUTTEL

FAMILY

2018 RUSSIAN RIVER VALLEY CHARDONNAY



“Kate’s Pas de Deux”

Production: 1310 cases

The 2018 vintage of Knuttel Family Chardonnay was blended primarily from multiple blocks at Windsor Oaks Vineyard in the Chalk Hill sub-appellation of Russian River Valley, vines long cherished and utilized by winemaker William Knuttel. Fruit from Tom Larson’s organically certified vineyard in Sonoma Carneros was added to enhance the structure and spiciness of the final blend.

Our Knuttel Family 2018 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, highly 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: 23.8% (average)

Bottling pH & Titratable acidity: 3.69, 5.6 g/L

Alcohol: 13.9% by volume

Residual sugar: 0.07% by weight (dry).

Aging: 10 months in French oak, 30% new oak (Francois Freres, Remond, Tonnelleries O)