



WILLIAM KNUTTEL

William Knuttel's winemaking journey began at Saintsbury, where he was winemaker from 1983 to 1996 and established that brand as an international leader in high-end Pinot Noir and Chardonnay in the Burgundian style. William Knuttel was also Vice President and Winemaker at Chalk Hill Winery from 1996 to 2003, specializing in ultra-premium Chardonnay, Cabernet Sauvignon, Sauvignon Blanc and Pinot Gris. From 2003 to 2011 Knuttel was Executive Winemaker at Dry Creek Vineyard, where he completely re-honed the styles and quality of that winery's extensive portfolio. Knuttel was also ZAP's winemaker in 2005, producing their Heritage Zinfandel, and President of the California Cabernet Society from 1999-2003.



2018 CHARDONNAY "WINDSOR OAKS VINEYARD" CHALK HILL, SONOMA

Creaminess is the all-pervasive character. The complex aromas subtly weave lemon and red apple with banana and key lime pie, underlain with toast and nutmeg. Layers of crème brulee, caramel, and stone fruits chime in on the palate, highlighting textbook Russian River Valley structure. Lively acidity graces the finish, which is full bodied, rich and creamy, and the lingering palate impression lures one into sip after sip.

This Chardonnay synthesizes thirty-five years of winemaking in the style of Burgundy's great whites. Knuttel produced commercial unfiltered Chardonnay (maybe the first in California) at Saintsbury; then, at Chalk Hill Estate, all Chardonnay received the full on treatments utilized in Burgundy, including whole-cluster pressing, barrel fermentation with native yeast in 100% French oak, 100% native malolactic fermentation, sur lees aging with weekly batonage, and extended aging with a significant percentage of new French oak. Starting with Windsor Oak's meticulously grown fruit, our own practices, which complement those of Windsor Oaks, allowed the wine to let the vineyard stand out, retaining the flavors unique to the vineyard sites. Only 100 cases produced.