



# Stuhlmüller Vineyards



## 2018 ESTATE CHARDONNAY

### ALEXANDER VALLEY

#### PROPRIETOR

Fritz Stuhlmüller

#### WINEMAKER

Leo Hansen

#### VINEYARDS

Stuhlmüller Vineyards, located in southern Alexander Valley, converges with two highly regarded Sonoma County appellations, Chalk Hill and Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the rockier soils of the hillside sections.

#### THE CLONES

Five blocks of Chardonnay are planted in the well-drained, benchland soils. The famous Gauer Upper Barn clone, one of California's most sought-after Chardonnay selections, comprises 80% of these vines. The 2018 Estate Chardonnay is crafted primarily from a mix of Gauer, Robert Young, and clone 4 fruit. The Gauer clone gives this wine flavors of Asian pear, spice, and a natural nuttiness; the Robert Young grapes add lovely acidity, and the clone 4 grapes contribute mild tropical flavors.

#### THE VINTAGE

With abundant winter rainfall, and a warm February, the 2018 growing season had an early budbreak and consistent fruit set. The early start to the season was followed by a warm summer without any significant heat events. The moderate temperatures lead to relaxed picking of a robust crop of exceptional quality. We began harvesting our Chardonnay on Labor Day and finished on September 20th, with average brix of 21.0 to 22.5°.

#### WINEMAKING

For complexity and texture, we did a traditional pigeage for two to three hours, allowing one-third skin contact. To accentuate the signature fruit and natural nuttiness of our Estate grapes, we also fermented this wine with 100% indigenous yeast. Aging occurred in 85% French oak barrels and 15% French oak casks with 5% new. The wine was fermented sur lie for 8 months and underwent 90% indigenous malolactic fermentation.

#### THE WINE

The nose of this wine offers dazzling aromas of fresh orchard fruit, including Asian pear, green apple, and white peach, as well as richer notes of lemon curd, poached quince, hazelnut, a hint of herbaceousness, and a salty minerality. On the palate, flavors of spicy pear and nectarine are supported by seamlessly integrated oak and a backbone of acidity, resulting in a lovely texture, and a long, resonant finish.

#### ALCOHOL

14.1%

#### COMPOSITION

100% Chardonnay

#### pH

3.45

#### TOTAL ACIDITY

6.0 g/l

#### PRODUCTION

2800 cases

#### RELEASE DATE

Fall 2019

#### BOTTLED

June 2019

#### SUGGESTED RETAIL

\$30.00