



# Stuhlmuller Vineyards



## 2019 ESTATE CHARDONNAY

### ALEXANDER VALLEY

#### PROPRIETOR

Fritz Stuhlmuller

#### WINEMAKER

Zac Childers

#### VINEYARDS

Stuhlmuller 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 2019 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 tropical flavors.

#### THE VINTAGE

After a wet spring that energized the vines, summer brought mild warm and dry weather that continued into autumn. Our vineyard set an average size crop, and thanks to a nice full canopy, we had ideal shade on the fruit. As a result, our vines produced pristine grapes, with excellent natural acidity, lovely balance, and pure varietal flavors. We harvested all our 2019 Chardonnay during the first week of September with average brix of 22.5°.

#### WINEMAKING

For complexity and texture, we did a traditional pigeage on one third of the fruit, leaving it in bins for three hours of skin contact before pressing. 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 9 months and underwent 92% indigenous malolactic fermentation.

#### THE WINE

Our 2019 Chardonnay gives you a captivating first impression with beautiful citrus and lemon custard, clove, honeysuckle, and hints of brioche. On the palate, perfectly balanced oak and alcohol team with a lushly textured, lovely mouthfeel, displaying flavors of poached pear, lemon custard, yellow plum, pineapple candy, and brown baking spices. The finish shows creaminess with good acidity contributing to poise and freshness.

#### ALCOHOL

13.7%

#### COMPOSITION

100% Chardonnay

#### pH

3.54

#### TOTAL ACIDITY

5.5 g/l

#### RESIDUAL SUGAR

0.5 g/l

#### PRODUCTION

950 cases

#### RELEASE DATE

Spring 2021

#### BOTTLED

June 2020

#### SUGGESTED RETAIL

\$30.00