



Wait Cellars

2016

RUSSIAN RIVER VALLEY

SONOMA COUNTY

Chardonnay

ALC 13.2% BY VOL

Our **2016 Russian River Chardonnay** is made from 100% hand-picked, hand-sorted fruit from the Inspiration Vineyard, along Olivet Road in the Russian River AVA, Sonoma County, California.

We picked this Chardonnay at 22–22.5 brix to retain natural acids and temper alcohol, in pursuit of a balanced expression of the block. The lot was pressed whole cluster to neutral oak barrels, then cool-fermented through winter via resident, wild yeast. The winter of 2016–2017 was cold and the secondary fermentation stopped naturally in January, about 80% complete. To preserve a subtle electricity and hints of fresh apple, we did not restart it. It was conditioned *sur lie* and stirred frequently prior to bottling.

The result is a graceful Russian River Chardonnay: bursting with stone fruit and biscuit aromas, apple and citrus flavors, integrated over a backbone of crisp, table-friendly acids.

Production:	175 cases
Varietal:	Chardonnay, clone 17
ABV:	13.2%
Soil:	Huichica, Yolo sandy loams
Crush:	Hand harvest, hand sort, whole cluster, gentle champagne press
Ferment:	Neutral oak barrels, native yeast, batonnage, partial MLF
Wood:	6 months elevage sur lie, neutral oak
Aromas:	Pear, biscuit
Palate:	Apples, mango, citrus, heather