

Our **2013 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 early (21.5-22 brix) to retain acids and temper alcohol, in pursuit of a natural expression of the block. This tiny lot was destemmed and cold-macerated for 24 hours, then cool-fermented with wild resident yeast in neutral oak. It was conditioned *sur lie* for six months prior to bottling without fining or filtration.

The result is a graceful Russian River Chardonnay, brimming with crisp, table-friendly acids, stone fruit aromas, and comforting apple, citrus, and butterscotch flavors. Some natural sediment is to be expected at the bottom of chilled bottles.

| Production: Varietal: Soil: | 50 cases Chardonnay, clone 17 Huichica, Yolo sandy loams |
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| Crush: | Hand harvest, hand sort, 100% de-stemmed, 24hr cold maceration, gentle champagne press |
| Ferment: | Neutral oak barrels, native yeast, batonage |
| Wood: Aromas: | 6 months elevage sur lie, neutral oak Pear, butterscotch |
| Palate: | Apples, mango, citrus, heather |

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