

DEHLINGER WINERY

2013 Estate Chardonnay

Dehlinger is a family-owned and operated vineyard and winery located in Sonoma County's Russian River Valley. From the start in 1975, the emphasis has been on preserving the maximum flavor from the grapes and producing small amounts of hand-worked, barrel-aged wines. Today the focus is entirely on estate grown wines.

The Vineyard: Dehlinger's estate vineyard is located just north of the town of Sebastopol and 13 miles from the Pacific Ocean. The vines grow in the classic soil of the Russian River Valley: Goldridge fine sandy loam. These six acres of vines are grafted to the small-berried Wente Selection of Chardonnay. They are trained to an Open Lyre system--a split canopy which optimizes light and air exposure on the clusters.

The Vintage: The 2013 Chardonnay was picked between September 7th and October 2nd--each portion of the vineyard was harvested as an individual in order to attain optimum ripeness.

The Wine: The Chardonnay was whole cluster pressed and 100% barrel fermented with indigenous yeast before a slowly developed malolactic fermentation. The wine received 12 to 15 months of sur-lies aging before bottling during the second winter without filtration.

Today the wine features a bright personality with notes of fresh lime, citrus flower, and honeysuckle. The richness from the lees aging grounds the wine, which finishes with a creamy texture.

Technical Notes

Variety: 100% Chardonnay

Oak regime: Between 12 and 15 months in

French Oak, 35% new

Alc: 14.5%

pH: 3.43

TA: 6.1 g/L

Production: 1650 cases

