



## 2013 STILING VINEYARD

Chardonnay, Russian River Valley, Sonoma



### VINEYARD DESCRIPTION

Stiling Vineyard, located in the Green Valley Appellation of the Russian River Valley, was planted by the Stiling family in 1988. The vineyard is composed of the infamous Goldridge sandy loam soils which produce vines of moderate vigor. We source our fruit from two different blocks and two different clones - the See clone and the Rued clone. These clones each offer a unique flavor to the Stiling wine. The coastal influence produces daytime temperatures that allow the grapes to slowly develop full ripeness while retaining perfect balance. Nickel & Nickel produces Chardonnay from 10.5-acres within the 35-acre vineyard.

### HARVEST NOTES

Another remarkable growing season led to an outstanding year in the Russian River. A warm, dry spring led to an early budbreak, and this pattern continued throughout the season. Healthy canopies and a large crop load meant that we needed to remove leaves around the fruiting zone, exposing the fruit as much as possible. The cool, foggy mornings helped the fruit retain its natural acidity while the warmer afternoons developed flavor. With the exception of one heat spike in early July, the temperatures were ideal for fruit ripening and these blocks were harvested about one week apart, as each clone sparkled with its unique flavors.

### SENSORY EVALUATION

The 2013 Nickel & Nickel Stiling Vineyard Chardonnay is consistent from year to year. Passion fruit and floral aromas offer a mere hint of what's on the palate: flavors of Muscat and Meyer lemon enhanced by flint and stone. A pleasant oiliness adds suppleness to the mouthfeel, but the vibrant acidity cleanses the palate and adds a succulent quality that makes one eager for another sip.

### APPELLATION

Russian River Valley, Sonoma

### VARIETAL

100% Chardonnay

### AGING

French oak barrels  
(61% new, 39% once-used)

### RELEASE DATE

March 2015

### HARVEST DATES

September 27 - October 5, 2013

### FERMENTATION

Whole cluster pressed  
barrel fermented (no ML)

### TIME

9 months

### FIRST VINTAGE

2011