



2016 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

The 2016 season for this cooler area of the Russian River Valley began with budbreak in mid-March and bloom in mid-May. Canopies were very healthy and the crop set beautifully. A foggy June marine layer kept the vineyard cool and fog-covered until late morning, so we stripped the leaves around the fruiting zone, giving the fruit ample sun exposure. Veraison came late in July, and the beautiful muscat and floral characteristics developed slowly. We waited patiently, allowing the warm afternoons to boost flavors and development. The two blocks were harvested nine days apart in order to fully capture the ripeness in each block.

SENSORY EVALUATION

The 2016 Stiling Chardonnay opens with intoxicating floral aromas of muscat and honeysuckle. Layers of Meyer lemon, honeysuckle and citrus flavors glide across the palate. Supported by subtle oak and a natural acidity that adds vibrance and length, this wine is both refreshing and expansive, with elegant notes of muscat lingering on the finish.

APPELLATION

Russian River Valley

VARIETAL

100% Chardonnay

AGING

French oak barrels
(50% new, 50% once-used)

RELEASE DATE

March 2018

HARVEST DATES

September 12 - October 1, 2016

FERMENTATION

Barrel fermented (no ML)

TIME

10 months

FIRST VINTAGE

2011