



2015 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

Early and very limited are the words that really define the 2015 vintage. The season started out with budbreak in early March and bloom around the first of May. This is about 10 days ahead of schedule. The canopies were very healthy but the crop load was slightly smaller than normal. Leaves were removed around the fruiting zone, exposing the fruit as much as possible. Cool, foggy mornings in summer slowed down the ripening process, and this fruit was harvested in mid-September to preserve the bright flavors and natural acidity.

SENSORY EVALUATION

Perfumed with floral notes, the 2015 Stiling Vineyard Chardonnay bursts with flavors of muscat, green apple, honeysuckle and pear. Hints of flint and stone harmonize with supple fruit, while spicy oak lingers in the background. Natural acidity adds vibrancy but is balanced by an elegant oiliness that adds length and texture. Refreshing and expansive, this wine has presence that persists.

APPELLATION
Russian River Valley

VARIETAL
100% Chardonnay

AGING
French oak barrels
(53% new, 47% once-used)

RELEASE DATE
March 2017

HARVEST DATE
September 18–19, 2015

FERMENTATION
Whole cluster pressed
barrel fermented (no ML)

TIME
10 months

FIRST VINTAGE
2011