



2017 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 6.95-acres within the 35-acre vineyard.

HARVEST NOTES

The growing season of 2017 was a bit of a roller coaster ride with more extreme weather than usual. Adequate rainfall filled the soils this year allowing for normal budbreak and good vine growth. A small hailstorm in June caused a slight concern of decreasing crop size, but we were very fortunate to have minimal damage. The crop size looked average this year and we were excited for the vintage. New ownership resulted in more hands on involvement and the crop was meticulously thinned to maximize fruit flavors. Leaves were completely stripped around the fruiting zone, exposing the fruit as much as possible due to the cool, foggy mornings. The beautiful muscat and floral characteristics developed slowly, and we waited until the beginning of October to harvest. The juice was barrel fermented and sur-lie aged to accentuate the vineyard flavors.

SENSORY EVALUATION

This is one of the best Stiling Chardonnay's produced to date. The beauty of 2017 lies in the harmonious balance of the vintage and this 2017 Stiling Chardonnay offers delicate aromas of honeysuckle, muscat and lemon zest. The crisp acidity naturally derived in the Russian River accentuates succulent flavors of green apple, muscat and Meyer lemon. The oak offers a nice spice that complements the fruit, adding complexity and depth. These refreshing flavors linger on the finish, enticing yet another sip.

APPELLATION
Russian River Valley

VARIETAL
100% Chardonnay

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

RELEASE DATE
March 2019

HARVEST DATES
September 30 – October 3, 2017

FERMENTATION
Barrel fermented (no ML)

TIME
10 months

FIRST VINTAGE
2011