

Russian River Valley

CHARDONNAY

2019



VINEYARD INFORMATION:

Our Chardonnay vineyards are located in the cool-climate of the western portion of California's Russian River Valley. Two vineyards comprise this wine, located in the small towns of Forestville and Occidental. Both vineyards are regularly blanketed by fog and a view of the Pacific Ocean, with one of them resting directly adjacent to Russian River. The vineyards are planted to a number of Chardonnay selections, including Dijon and Wente vine material which - combined with the large diurnal shift - allows for acidity to be retained during ripening. Shallow soils also allow for ripening to occur at a relatively low degree Brix. The combination of these terroir attributes provide prototypical Chardonnay character and hallmark Bravium balance.

2019 GROWING SEASON:

Favorable conditions at the start of the growing season — specifically bud break and flowering — in Russian River Valley were followed by uneventful weather throughout the year, saving a small dose of late rain in May. Steady, even ripening allowed harvest to occur at precisely the right time, without any heat spikes. I am fortunate to be growing grapes in such close proximity to the Pacific Ocean and its moderating influence. Grape yields were above average and quality was exceptional in this temperate vintage.

WINEMAKER COMMENTS:

This bright and balanced wine perfectly reflects the cool-climate Russian River Valley vineyards where it was grown. Brilliant medium-gold color, with honey, pear, apple, pineapple, lemon oil, and white flowers aromas, and a judicious framing of vanillin oak. The wine opens with crisp pineapple and mango fruit flavors that turn into apple and pastry on the full-bodied mid-palate. A finely-textured, invigorating mouthfeel, with medium acidity, turns into flinty minerality on the ripe and bouncy finish of this lively Chardonnay.

VARIETAL: 100% Chardonnay

APPELLATION: Russian River Valley

HARVEST DATES: Sept. 10, 23, and 26, 2019

RELEASE DATE: August 1, 2020

ALCOHOL: 13.5%

PH: 3.57

TA: 5.5 g/L

AGED: 10 months in French and

Hungarian oak [22% new]
COOPERAGES:
Damy, Kadar, and Taransaud

CASES PRODUCED: 7,069 6-packs

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