

M-80

2016 CHARDONNAY RUSSIAN RIVER VALLEY SONOMA COUNTY

The M-80 firework is extremely loud, explosive and dangerous. The same is true with our M-80 Chardonnay. We select choice Chardonnay grapes from the cool climate of Sonoma County, pick at optimal ripeness and ferment exclusively in French oak and put the wine through 100% Malo-Lactic fermentation. The wine is generous in its vanilla and buttery aromas and flavors which some may describe as extreme, explosive and dangerous.

This grapes for this wine were selected from the Sangiacomo Kaiser ranch in Sonoma Carneros. The vines are clone 4, head trained, cane pruned, and are about 18 years old. We picked the grapes ripe at 23.5-24 Brix and whole cluster press the grapes, cold settle and rack off the gross lees after 2 days. We then fill equal parts of 2, 3 and 4 year old burgundy barrels and barrel ferment in the cold room over 2 weeks. After this primary fermentation has finished it was inoculated for malo-lactic fermentation to 100% conversion which is where the buttery and some of its creaminess comes from.



TASTING NOTES ▼

The color of this Russian River Chardonnay is rich golden straw, evidence of barrel fermentation. The aromas are very supple and silky with creamy custard and butter notes. Underneath these enticing cream notes exposes ripe varietal Chardonnay qualities such as baked apple and cinnamon notes. On the palate this wine is very juicy back to a tropical core of pineapple, guava and passion-fruit. The wine finishes very balanced with the vanilla, oak and buttery components present in the entry and mid palate while finishing with ripe tropical fruit flavors some expressing sweet textures.

ANALYSIS ▼

Varietal Composition:... CHARDONNAY
Appellations:..... Russian River Valley, Sonoma County
Winemakers:..... Richard Bruno & Chris Condos
Alcohol:..... 14.5%
TA:..... 6.65g/L
RS:..... 0.48g/L
pH:..... 3.35
ML:..... 100%
Aging:..... 2, 3, and 4 year old French oak barrels
Production:..... 525 case produced