

2013 Busca Chardonnay | *Russian River Valley*

Vineyards- This wine is sourced exclusively from Searby Ranch on the far western side of the Russian River Valley. It is an old, dry-farmed vineyard, planted in 1960 to the Rued clone.

Vintage- The 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost.

Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

Fermentation- The grapes were whole-cluster pressed to tank and cold settled overnight, then racked off heavy solids to barrels. We try to retain the perfect amount of solids for mouthfeel and complexity. The juice was fermented with indigenous yeast to dryness. Malolactic fermentation was long and cool, also using indigenous flora. Upon completion of ML each barrel was put on a lees-stirring regimen until the perfect harmony and palate weight was achieved.

Harvest Date: September 28th, 2013

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: 30% New oak from the Vosges Forest of France. The wines were aged *sur lies* in barrel for 10 months.

Bottling: August 2014

Production: 500 cases

Sensory Notes: The 2013 Busca Chardonnay is pale yellow in color. The nose is high noted and floral with orange blossom, spicy chai and stone fruit. The palate is creamy and bright. Layers of pear, green apple and toasted hazelnut reveal themselves on the crisp, clean finish.

Final Technical Information:

pH: 3.46 **TA:** .66 g/100ml **Alc:** 13.4%

Available Formats: 750ml

Suggested Retail Price: \$24.00

