

Stuhlmuller Vineyard

Stuhlmuller Vineyards 2014 Alexander Valley Estate Chardonnay

Proprietor	Fritz Stuhlmuller	Winemaker	Leo Hansen
Vineyards	Stuhlmuller Vineyards is located at the southern edge of the Alexander Valley, where it converges with two other highly regarded Sonoma County appellations, Chalk Hill and the Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a unique location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the more rocky soils that comprise the hillside.		
The Clones	Five blocks of Chardonnay are planted in the well-drained, benchland soils. The famous Gauer Upper Barn clone, one of California's most sought-after Chardonnay selections, comprises 80 percent of these vines. The 2014 Estate Chardonnay is crafted primarily from a mix of Gauer and clone 4 fruit. From the Gauer clone, the Chardonnay derives flavors of Asian pear, spice and a natural nuttiness, while the clone 4 grapes contribute mild tropical flavors.		
The Vintage	In 2014, a very mild winter and spring resulted in early budbreak and bloom. While drought conditions continued in 2014, some extremely well-timed spring rains helped achieve a good moisture profile in our estate soils, and contributed to exceptional quality fruit. While everything happened earlier in 2014, a good size crop slowed the overall pace of ripening, ultimately providing approximately the same amount of hangtime as a normal year, but with the fruit coming into the winery well in advance of any fall rains.		
Winemaking	For complexity and texture, we did a traditional pigeage for two to three hours, and allowed one-third skin contact. To accentuate the signature fruit and natural nuttiness of our estate grapes, we also fermented this wine with 100% indigenous yeast. Aging occurred in both barrels (82%) and larger casks (18%), all of which were French oak (6% new). The wine was fermented sur lie for 8 months and underwent 80% indigenous malolactic fermentation.		
The Wine	This medium-bodied wine offers an alluring orchard-fruit nose of ripe peach, and pear, as well as notes of lemon candy, honeysuckle and wet stone minerality. The lovely fruit continues on the palate, where it is accentuated by harmonious acidity, subtle oak and hints of lemon cream and sweet thyme.		
Technical Notes	Alcohol:	14.1%	
	pH:	3.50	
	Total Acidity:	5.9 g/l	
	Production:	6,400 cases	
	Release Date:	Fall 2015	
	Bottled: :	June 2015	