

# Stuhlmuller Vineyard

## Stuhlmuller Vineyards 2013 Alexander Valley Estate Chardonnay

<b>Proprietor</b>	<b>Fritz Stuhlmuller</b>	<b>Winemaker</b>	<b>Leo Hansen</b>
<b>Vineyards</b>	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.		
<b>The Clones</b>	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 2013 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.		
<b>The Vintage</b>	2013 was a classic California growing season, and the second exceptional vintage in a row. While both flowering and veraison came early and fast, with mostly moderate temperatures, and only a couple of modest heat spikes during the summer, everything ripened very evenly. A combination of plenty of cool foggy mornings and afternoon sunshine, combined with big swings between day and nighttime temperatures produced perfectly ripe fruit with excellent natural acidity. To preserve the fresher aspects of our Estate Chardonnay, we generally picked between 22.5 and 23.0° Brix.		
<b>Winemaking</b>	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 (85%) and larger casks (15%), all of which were French oak (6% new). The wine was fermented sur lie for 8 months and underwent two-thirds indigenous malolactic fermentation.		
<b>The Wine</b>	This medium-bodied wine offers an alluring orchard-fruit nose of peaches and pears, as well as more exotic hints of lovage and quince. The lovely fruit continues on the palate, where it is accentuated by harmonious acidity, and subtle notes of lemon cream, thyme and salt-roasted cashews.		
<b>Technical Notes</b>	Alcohol:	14.1%	
	pH:	3.51	
	Total Acidity:	5.9 g/l	
	Production:	9,300 cases	
	Release Date:	Fall 2014	
	Bottled:	June 2014	
	Suggested Retail:	\$24.00	