



Stuhlmüller Vineyards

2015 Alexander Valley Estate Chardonnay

Proprietor	Fritz Stuhlmüller	Winemaker	Leo Hansen
Vineyards	Stuhlmüller 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 2015 Estate Chardonnay is crafted primarily from a mix of Gauer, Robert Young and clone 4 fruit. From the Gauer clone, the Chardonnay derives flavors of Asian pear, spice and a natural nuttiness, the Robert Young grapes add lovely acidity and the clone 4 grapes contribute mild tropical flavors.		
The Vintage	Though 2015 delivered the earliest harvest in our history, and very low yields, the quality and concentration of the grapes was exceptional. A warm winter and spring led to early budbreak, flowering and veraison. High temperatures in August further accelerated the pace of harvest, but with yields down by as much as 20 to 30%, everything was able to ripen beautifully, delivering lovely intensity. We began picking our Chardonnay in mid-August and were done by September, with average Brix of 21.5 to 22.0°.		
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 (80%) and larger casks (20%), all of which were French oak (5% new). The wine was fermented sur lie for 8 months and underwent 80% indigenous malolactic fermentation.		
The Wine	One of our finest vintages of Estate Chardonnay ever, this wine displays alluring aromas of green pineapple, white tea, ginger, Meyer lemon and honeysuckle. On the palate, flavors of ripe pear are supported by lovely weight and a creamy texture. Good natural acidity and a hint of wet stone minerality add poise and precision, carrying notes of pineapple candy, anise and lemon to a fresh, focused finish.		
Technical Notes	Alcohol:	13.9%	
	pH:	3.46	
	Total Acidity:	6.0 g/l	
	Production:	6,200 cases	
	Release Date:	Spring 2017	
	Bottled:	July 2016	