



2007 J Vineyards Chardonnay Russian River Valley



The Vineyard

The grapes for this Chardonnay come from our estate vineyards in the Russian River Valley, as well as from select premium vineyard sites in the western region of the Russian River Valley.

Winemaking

Whole grape clusters were hand-harvested between 23 and 24 brix, and then pressed gently in our Coquard press to minimize the extraction of harsh components from the skins of the grapes; free-run and press fraction juices were fermented separately using a combination of indigenous and unique custom yeast strains from Burgundy. Long fermentations allowed the wine to develop slowly, maximizing its expression of *terroir*. Careful blending of more than 30 lots resulted in a beautiful expression of Chardonnay that is both powerful and refined and true to the Russian River Valley.

Aging

For this wine, the winery went to great lengths in finding unique French oak cooperers selected from specific forests. The wine is 100% barrel-fermented and aged in 60-gallon Burgundian oak (40% new). A long, six-month malolactic fermentation was carried out resulting in automatic *batonage*, which produced exceptional *sur lie* character, as well as complex, layered aromas and flavors. A year of rest after bottling created a fully integrated and beautifully resolved wine that honors the traditions of Burgundy and is a true testament to the *terroir* of Russian River Valley.

Tasting Notes

The 2007 J Vineyards Chardonnay is a sublime combination of old world minimalist technique and new world fruit expression. The senses are aroused by scents of Meyer lemon, peach, vanilla, toasted almond and honey. The weighty, seamless palate has a creamy texture reminiscent of *crème brûlée*. A long luxurious finish exhibits hints of caramel, nutmeg and cinnamon.

Winemaker	George Bursick
Appellation	Russian River Valley
Harvest Date	September 4 – October 8, 2007
Bottling Date	August 2008
Release Date	September 2009
Wine Alcohol	14.3% by volume
Wine Acid	5.90 grams per liter
Wine pH	3.55
Production	5,700 cases