

2011 Chardonnay Blonde Ambition

Los Chamizal Vineyard
Sonoma Valley



100% Chardonnay

For the Alpha that started it all...and the girl who drives it.

The Story: PJ Rex in her 1974 Alfa Romeo Spider. It's what started it all. As a thank you gift for keeping her Italian car purring, she gave her Italian boy friend at the time, Robert Rex, a wine making kit. She knew he was a good cook and a chemist and figured he'd be natural at making wine. He was. PJ still drives the Alfa, Robert still keeps it purring and together they make some pretty good wine, including this Chardonnay.

The Vineyard: We made Chardonnay from Peter Haywood's Los Chamizal Vineyard for the first time in 1980. Thirty years later Robert and Peter still collaborate on when to pick the grapes and from which rows to optimize the ripe fruit qualities.

The Winemaking: We amplified these flavors by multiple yeast fermentations in the finest French oak barrels, 30% new, kept cool in our cave. The wine was aged surlees for 10 months, stirred every two weeks. The result is a multidimensional, balanced, lightly oaked, food friendly Chardonnay that is ready to drink now and will age beautifully for up to five years.

Picked: October 4, 2011, at Harvest:

Brix: 23.0, pH 3.88, T.A. 5.8g/L, adjusted to 5.5g/L and 3.96pH

Yeast: Wild Yeast + CY3079

Fined: Bentonite to settle lees and heat stabilize

Cold stabilized by temperature drop

Cross flow filtered before bottling, sterile bottled, no Velcorin

SO₂ at bottling 22 ppm, at release <12 ppm

Bottled 336 cases, September 12, 2012

Alcohol 13.9%, Residual sugar 0.05% (classified as dry), Vegan

More information: Robert Rex, Winemaker: robert.rex@deerfieldranch.com

www.deerfieldranch.com

www.cleanwine.info

Taste the Passion

