

2013 Blonde Ambition

100% Chardonnay, Sobré Vista Vineyard, Sonoma Valley



Blonde Ambition is named in honor of the winemaker's wife, PJ Rex, who in 1972 gave her boy friend, Robert Rex, a winemaking kit as a thank you gift for keeping her Alfa Romeo running. PJ still drives the Alfa and Robert still keeps it running.

The Sobré Vista Vineyard, is nestled on an eastern slope of the Sonoma Mountain foothills in Glen Ellen. It was first planted to grapes by Alma Spreckles in 1873.

The vineyard faces east so it is protected from the hot afternoon summer sun. This avoids sunburn of the grape skins, which degrades flavor.

The 2013 Vintage was stellar. The winter brought enough rain. Spring had no frosts during bud break and the summer weather was perfect, producing an abundance of exceptional grapes.

Our winemaking technique has its roots in the great Burgundies of France. We whole cluster press the grapes at low pressure, and cold settle them for a few days. We then fill three-year air-dried, tight grained French oak barrels from select coopers and inoculate four separate lots with different strains of yeast, producing additional complexity. The barrels go into the cave and ferment at 62° to 65°F, Mother Nature's choice to achieve richness, depth and mouth feel. We coax the malo/lactic conversion, never heating the barrels to force the issue, and then stir the lees every two weeks, which controls buttery flavors and increases mouth feel, until the taste tells us we're finished.

Tasting notes: The nose has tropical notes. The flavor is broad and expansive with just the right amount of brightness to hold your interest. Blonde Ambition pairs well with Crab, scallops, chicken in a light sauce, roasted pepper Panini, or pasta with Pesto. It's also great by itself.

Picked September 19, 2012, Brix: 22.9°, T.A. 8.1g/L, pH 3.48. Barrel aged Surlees 10 months, 100% French oak, 25% new. Unfined and Cross flow clarified before bottling. Sterile bottled, Velcorin free, Vegan, and low Histamines and low sulfites. SO₂ at bottling 18 ppm, SO₂ at release less than 10 ppm. Alcohol. 13.2%, pH 3.6, T.A. 6.7g/L, and R.S. 0.3g/L. Bottled 350 cases, Sept. 2014.

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Taste the Passion

