



## 2014 STILING VINEYARD

Chardonnay, Russian River Valley, Sonoma



### VINEYARD DESCRIPTION

Stiling Vineyard, located in the Green Valley Appellation of the Russian River Valley, was planted by the Stiling family in 1988. The vineyard is composed of the infamous Goldridge sandy loam soils which produce vines of moderate vigor. We source our fruit from two different blocks and two different clones - the See clone and the Rued clone. These clones each offer a unique flavor to the Stiling wine. The coastal influence produces daytime temperatures that allow the grapes to slowly develop full ripeness while retaining perfect balance. Nickel & Nickel produces Chardonnay from 10.5-acres within the 35-acre vineyard.

### HARVEST NOTES

A warm, dry spring in the Russian River Valley led to early bud break and bloom. The canopies were very healthy in this vineyard and the crop load was normal. Leaves were stripped around the fruiting zone, exposing the fruit as much as possible. The cool, foggy mornings delayed veraison a few days, but helped the fruit retain its natural acidity. Warmer days in early September helped ripen the fruit and we harvested the two blocks within five days of each other.

### SENSORY EVALUATION

The 2014 Stiling Vineyard Chardonnay opens with aromas of pear, oak and stone. On the palate, flavors of Muscat, ripe apple and kiwi emerge, as underlying nuances of flint and stone build on the midpalate. There is a suppleness to the mouthfeel, and vanilla from the oak lingers on the finish. This wine is delightfully balanced and opens up beautifully with a swirl of the glass.

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### APPELLATION

Russian River Valley, Sonoma

### VARIETAL

100% Chardonnay

### AGING

French oak barrels  
(51% new, 49% once-used)

### RELEASE DATE

March 2016

### HARVEST DATES

September 22 - 26, 2014

### FERMENTATION

Whole cluster pressed  
barrel fermented (no ML)

### TIME

9 months

### FIRST VINTAGE

2011