

2012 Foggy Valley Chardonnay Leras Vineyard

The 2012 vintage was a classic growing year work. This Chardonnay was made in a style, which allowed the big, rich flavors to be showcased. The wine was aged in a combination of French Oak and Stainless steel barrels for approximately 10 months prior to bottling. The wine is showing the flavor and aromas that have made Chardonnay grown in the Russian River Valley world renown. The aromas of crème brulee ripe apples are most noticeable, and then the second layers of toasty French Oak come into play. The wine underwent full Malolactic fermentation to often its naturally crisp acidity.

The Leras Vineyard is owned and farmed by Nick Leras who along with his family is an institution in the Russian River Valley. Nick and his family have been farming the same acreage since the early 1900's. The vineyard is located in the eastern portion of the Russian River Valley. Using the Spring Mountain clone produced the fruit for this Chardonnay. It contributes the very fruity flavors while still maintaining a natural acidity for enhanced mouth feel.

The grapes were harvested October 8th, 2012. The grapes were hand picked early in the morning and immediately delivered to the winery. The grapes were gently whole cluster pressed and then divided equally between French Oak barrels and stainless steel barrels for fermentation. The juice was then maintained at an even 52 degrees so that a very slow fermentation would take place. This allows the fruity aromas to be maintained. All wine barrels, both oak and stainless steel were stirred weekly so that the lees on the bottom of the barrel would interact with the wine and give a more complex developed flavor and mouth feel.