

FOGGY VALLEY



2014 Foggy Valley Chardonnay Leras Vineyards

This is the second label of Russian Hill Estate, a family owned and operated winery located in the heart of Russian River Valley. Edward Gomez and Ellen Mack established Russian Hill in 1997 after a two-year intensive search for the appropriate site. Using the utmost care from vineyard to bottle, they are dedicated to the production of world-class Chardonnay and Pinot noir. Their key philosophy is to maintain the highest degree of excellence in viticultural and winemaking practices to allow wines to fully express the various vineyards that are their source. It is imperative that the land be capable of producing outstanding estate vineyards. Only by having full control of both vineyard and wine production, Ed and Ellen feel they can produce wines of the quality they envisioned.

The Foggy Valley Chardonnay 2014 was made in a style of lower alcohol and bigger, richer flavors. The wine was aged in a combination of French Oak and Stainless steel barrels for 10 months prior to bottling. The wine underwent full Malolactic fermentation to soften its naturally crisp acidity.

This 2014 vintage is a wonderful pick for pairing with any foods, or on it's own. Wine maker Patrick Melley of Russian Hill Winery made this wine maker select wine. Only 269 cases were produced.

Details

Grapes

100% Chardonnay

Soil

Clay with deep alluvial deposits of sand and gravel, left over thousands of years by the flooding winter river.

Winemaking

Grapes were hand picked early in the morning and immediately delivered to the winery. Whole cluster pressed and then divided equally between French Oak barrels and a stainless steel vat for fermentation during 10 months. The juice was maintained at an even 52 degrees so that a very slow fermentation would take place. Both barrels and vat were stirred weekly so that the lees on the bottom would interact with the wine and give a more complex developed flavor and mouth feel.