

2010 Russian River Valley Chardonnay

Inman Family Wines is best known for Pinot Noir and Pinot Gris, the varietals grown at the Inman's Olivet Grange Estate vineyard, but in 2008 winemaker Kathleen Inman decided to try her hand at the other classic Burgundian varietal, Chardonnay. The decision came as a result of Kathleen's preference for the leaner more elegant chardonnays of Chablis and Meursault and a personal challenge from her husband to see if she could create a Russian River Valley wine with bright acidity, little or no tropical fruit flavors and a creamy texture from malolactic fermentation without the unpleasant butteriness so often found in 100% MLF chardonnays.

The 2010 Inman Family Chardonnay has a rich fruit profile of lemons, apples, and Asian pears that is drinking very well young. The 2010 exhibits delicate secondary notes minerals and sea shells - all with amazingly low alcohol. Indeed, this is a unique expression of Russian River Valley Chardonnay with some new French oak, full malolactic yet remains bright and juicy.

2010 was an ideal growing year for the whites. The result is delicious! Already showing amazingly well, the 2010 can best be described as a crowd pleaser with noticeably riper fruit flavors and yet even lower alcohol (12%) than the 2009. Only 90 cases were produced.

Winemaker Notes: The fruit was picked by hand at first light and brought to the winery before 9am to ensure the fruit was cold. BRIX at harvest was 22 and total acidity was 1.3 mg/L. The ½ ton macro bins were protected by dampened cotton cloths to ensure the fruits remained cold while waiting in the vineyard for transport to the winery. The bins were dumped directly to press for whole cluster pressing. The juice was cold settled overnight and then pushed to barrels. A combination of new and one-year old 3-year air-dried Vosges Oak barrels from Cadus and small stainless steel barrels were used. The wine was left to ferment using native yeast and native bacteria completed malolactic fermentation in all barrels. The wine was stirred weekly until MLF was complete and monthly thereafter. The wine was bottled in July 2011.

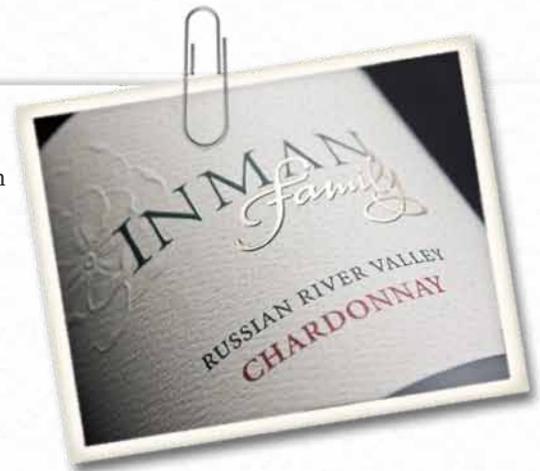
Appellation: Russian River Valley

Tasting Notes:

Color: Pale Straw

Aroma: Tart lemon, wet rocks and toasted hazelnuts

Flavor: Rich texture with a crisp finish. Asian pear, gala apple, lemon, minerals and oyster shells flavors with a lush mouthfeel that stays fresh with plenty of acidity.



Wine Specs

Vintage	2010
Varietal	Chardonnay
Appellation	Russian River Valley
Aging	Stainless Steel and French Oak Barrels
Fermentation	Native
Alcohol %	12