

2012 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.

Following in the footsteps of the award winning 2011, this vintage is a bright yet rich expression of Russian River Valley Chardonnay. Kathleen used almost exactly the same winemaking of previous vintages, making a wine with the same bright acidity but with an amazingly low alcohol of 11.6%! Lemons, apples, and Asian pears combine with delicate notes of minerals and sea shells to generously coat the palate, followed by a zingy finish that leaves the mouth watering for more.

Appellation: Russian River Valley

Vineyard: Pratt - Irwin Lane

Tasting Notes:

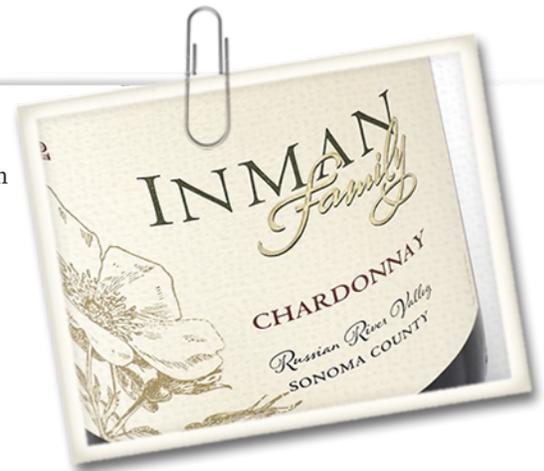
Color: Pale Straw

Aroma: Tart lemon, wet rocks and toasted hazelnuts

Flavor: Rich texture with a crisp finish and plenty of tart acidity. Delicate secondary notes of toasted nuts, minerals and sea shells accompany juicy flavors of crisp apple, pear and lemon peel.

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 20.9 and total acidity was 1.2 mg/L. The 1/2 ton macro bins were protected by dampened cotton cloths to ensure the fruit 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 40% new air-dried Vosges Oak barrels from Cadus and 60% small stainless steel barrels were used. The wine was left to ferment using native yeast and native bacteria, and completed malolactic fermentation in all barrels. Each barrel was stirred weekly until MLF was complete and monthly thereafter. Bottled in August 2013.



Wine Specs

Vintage 2012

Varietal Chardonnay

Appellation Russian River Valley

Alcohol % 11.6%

Production 493 Cases

Suggested Retail \$35

Past Accolades

2013 Sunset Int'l Wine Competition

- Gold Medal, Best in Class

2013 Int'l Women's Wine Competition

- Gold Medal, Best in Class

- Best in Show, White Wine

"Lemony and creamy, with flavors of apricots and pears, it glided across my palate with grace and ease, lingering like a lover's memory. I need to drink more chardonnay, I thought — at least more like this..." Dave McIntyre, The Washington Post