



## 2016 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. 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 cloying butteriness so often found in 100% MLF Chardonnays.

**Appellation:** Russian River Valley, Sonoma County

**Fruit Source:** Jim Pratt's Irwin Lane Vineyard

### Tasting Notes

**Color:** Pale straw

**Aroma:** Asian pear, nutmeg, honeysuckle, jasmine, and toasted almonds

**Flavor:** Juicy crisp apples, pear and lemon peel accompany delicate secondary notes of toasted nuts, kefir lime and minerals. It has a rich texture with a crisp finish and plenty of tart acidity.

### Winemaker Notes

A combination of 40% new air-dried Vosges Oak barrels from Cadus and 60% small stainless steel barrels were used as fermentation vessels. The wine was left to ferment using native yeast, and completed malolactic fermentation in all barrels using only native bacteria. Each barrel was stirred weekly until malolactic was complete and monthly thereafter. The wine remained on its gross lees throughout the aging process and was crossflow filtered before bottling under Stelvin closure.

**Case Production:** 256

VINTAGE  
2016

VARIETAL  
Chardonnay

HARVEST DATE  
August 25, 2016

TA  
0.64

PH  
3.51

AGING  
40% New French Oak  
60% Stainless Steel

BOTTLING DATE  
August 1, 2018

RESIDUAL SUGAR  
0.05

ALCOHOL  
12.0%

INMAN  
*Family*