

APPELLATION Russian River Valley

HARVEST DATE 9/15/2023

рН 3.44

TA 5.59

ABV 13.5%

BARREL REGIMEN Aged in French oak Boutes barrels, one Grand Reserve, one Soleil, 25% new

CASES PRODUCED 167

RELEASE DATE March 2025

VINTAGE NOTES

The 2023 vintage saw the end of the severe drought that started in 2021. Abundant winter rains continued through the spring and into June. The very cold and wet spring meant a late start for bud break, delayed flowering and fruit set, and, ultimately, a late harvest. Our last fruit came in November 1st!

Bacigalupi Vineyard is famous for being the source of the Napa Chardonnay that won the judgment of Paris in 1976. Of course, it was actually a Sonoma County Chardonnay made by a Napa based winery but, as usual, Napa got the headline. We make a clean, balanced style of Chardonnay that reflects both the site and the vintage. That means harvesting grapes so that they retain adequate acidity, and, making moderate use of new French oak. In the 2023 vintage we allowed the native yeasts on the grape skins to start all of our Chardonnay fermentations. This is somewhat riskier than inoculating with a yeast strain with well known attributes, but the native yeasts are part of the terroir and can result in really unique and distinctive wines.

TASTING NOTES

The nose displays Cherry Blossom, Jasmine, and Apricot Blossom. The palate is an intriguing combination of fresh stone fruits and the beautiful ripe Meyer Lemon note that we always find in this wine. This wine was aged in 100% Boutes barrels and reminds me most of Puligny Montrachet.

The Russian River Valley is among the top regions in the world to grow Chardonnay and Bacigalupi is one of the best known vineyard sites in the AVA. We have made wines from Bacigalupi since 2014 and it continues to be a favorite with our club members!



