

WINEMAKER

Alex Holman

VITICULTURIST Patrick

Hamilton

APPELLATION

100% Russian River Valley

VARIETAL

100% Chardonnay

CLONE

FPS 17

ALCOHOL

14.2%

TITRATABLE ACIDITY

5.47 g/L

CASES PRODUCED

250

BARREL AGING

5 Months

RESIDUAL SUGAR

0.7 g/L

pH

3.44

Be

FOREVER WILD

Chardonnay

Vineyard

Our Be-Forever Wild Chardonnay is grown on a well drained south-facing block enjoying the strong Sonoma County afternoon sun.

All of our Be-Forever Wild blocks surround our Forever Wild Open Space, a natural ecosystem that has evolved to support natural pest management without the need for harmful chemical applications.

The Russian River soils enhance the flavor and elevated aromatics of this clone and help to achieve a broader palate of flavors for this traditional barrel fermented wine.

Winemaking

The fruit is picked in the cool of the night and sorted and de-stemmed before going to press where 65% is free-run juice. The juice goes through an extended cold soak with non-fermenting yeast that suppresses the native yeasts that come in on the grapes.

The extended cold soak prior to fermentation gives rise to an aqueous flavor extraction which provides the optimum expression of the chardonnay berries. The cold-settled juice is then transferred to barrel to naturally warm in the cold cellar for native fermentation.

Barrel stirring continues through malolactic fermentation for 5 months. Aged in 100% French Oak with 20% new barrels

