

2014 GOLDSCHMIDT Singing Tree

RUSSIAN RIVER CHARDONNAY



TECHNICAL NOTES

Vintage: 2014

Varietal: 100% Chardonnay

Clone: Old field selection

Soil: Franciscan greywacke sandstone, a fine-grained, shallow marine quartz

Neighbors: Dutton-Goldfield

Papapietry Perry

Kokoma

Kasuari

Anthill Farms

Withers

Press: Gentle whole-cluster pressed
Settled for 48 hrs.

Yield: 3.1 tons per acre, by hand

pH: 3.4

Total Acidity: 6.0 g/l

Alc %: 14.1

Ferment: Stainless Steel

ML: Complete

Filtering: Unfiltered

Aging: 6 months

15% Allier (Demptos), 100% new
Medium-PLUS toast

Cases Produced: 1750cs

The rolling hills and gentle slopes near the town of Sebastopol were once home to apple orchards filled with songbirds. By the early 1990's though, most of the orchards were replanted with grapes. The factors that define a quality Chardonnay vineyard are numerous, but Nick Goldschmidt believes matching varietal and rootstock to the right vineyard site yields the most flavorful grapes. High quality grapes grow only under certain optimum soil conditions, including a balance of nutrients within certain clays. These clay minerals play a critical role, as they can retain water and act as harbors for nutrients better than other soil types. Clays that offer slow nutrient transfer to grape vine plants are preferred.

The highest quality grapes grow on the fine-grained, shallow marine quartz sandstones of the Wilson Grove Formation, where Singing Tree is located. These formations tend to produce soils that are well balanced in nutrient content and water retention.

Tasting Notes:

Wonderfully bright and refreshing style with crisp, green apple characteristics, medium-to-high acidity and good length. Old field selection clones yield fruit with high natural acidity and citrus flavors like grapefruit and lemon. The nose shows lime, Meyer lemon, and ripe apple. Flavors of juicy green apple, dried fig, white peach, and apricot mingle with hints of vanilla. The dash of French oak pushes the finish a little longer with hints of vanilla and caramel.

Nick Goldschmidt
WINEMASTER