

2017 GOLDSCHMIDT Singing Tree

RUSSIAN RIVER VALLEY CHARDONNAY



TECHNICAL NOTES

Vintage: 2017

Varietal: 100% Chardonnay

Clones: Old field selection & See

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

Harvest Date: Sep 28, 2017

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

Yield: 3.0 tons per acre, by hand

pH: 3.64

Total Acidity: 6.0 g/l

Alc %: 13.9

Ferment: Stainless Steel

ML: Partial

Filtering: Unfiltered

Aging: 18 months total
25% in concrete
75% in neutral oak barrels

Toast: Medium-Plus

R/S: 1.7 g/L

Cases Produced: 5,236

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.

Vintage Notes:

After almost five years of drought, the 2017 growing season started with record setting rainfalls. However, the increased rainfall also increased vine vigor that required extensive canopy management. Flowering started with sunny and warm conditions, and the wide variety of weather conditions that followed kept us busy. There were foggy and windy days, as well as unusual heat spikes. In June several heat spikes not only drove canopy growth but also seemed to leave clusters with smaller berries and berry weights lighter than normal. At the end of August temperatures soared past 100 degrees. As the heatwave subsided and temperatures actually fell to below normal ranges, vines began to relax and things were back to normal.

On October 8th, the fires started. It was far from normal now! Fortunately at this time our Chrdonnay had already been harvested, processed, and put into tank. The color, aromatics and flavors are outstanding and reflect the overall excellent quality for the 2017 vintage.

Tasting Notes:

Light pale gold; fragrant white peach, Asian Pear, and mango aromas. Bright and crisp with lemon, passion-fruit, and melon flavors. Nicely weighted and balanced, showing a flint and granite minerality towards the finish. The light use of oak gives the wine additional firmness and length.

Nick Goldschmidt
WINEMASTER