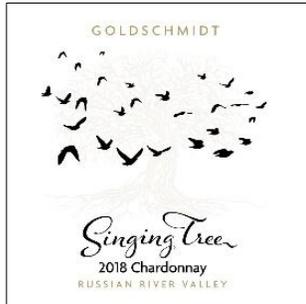


2018 Singing Tree

RUSSIAN RIVER VALLEY

CHARDONNAY



TECHNICAL NOTES

Vintage: 2018

Varietal: 100% Chardonnay

Clones: Old field selection & See

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

Harvest Date: Sep 26, 2018

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

Yield: 4.0 tons per acre, by hand

pH: 3.6

Total Acidity: 6.0 g/l

Alc %: 13.9

Ferment: Stainless Steel

ML: Partial

Filtering: Unfiltered

Aging: 9 months total
25% in concrete
75% in neutral oak barrels

Toast: Medium-Plus

R/S: 1.8 g/L

Cases Produced: 5,000

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:

Despite a warm February, the 2018 growing season started off cooler than the past few vintages. A cool spring meant bloom lasted longer than usual, but fruit set was consistent. In fact, the growing season started with near-perfect fruit set which led to large grape clusters. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well. As a result, harvest started two to three weeks later than in recent years, but this was historically more typical. Harvesting with cool mornings compared to the heat waves of 2017 was a pleasure and far less stressful.

Tasting Notes:

Fragrant aromas of white peach, melon, and nectarine. Complex, boasting flavors of citrus, peach, fig, honey, and spice. Well-balanced with a creamy texture and a firm structure. Very lightly oaked. A savory minerality shows in the long finish.

Nick Goldschmidt
WINEMASTER