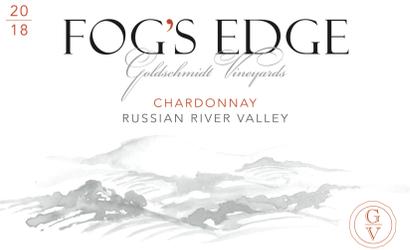


# 2018 FOG'S EDGE

## RUSSIAN RIVER VALLEY CHARDONNAY



### TECHNICAL NOTES

**Vintage:** 2018  
**Varietal:** 100% Chardonnay  
**Yield:** 4.0 tons per acre  
**pH:** 3.6 **Total Acidity:** 6.0 g/L  
**Alc %:** 13.9  
**Ferment:** Stainless Steel  
**M-L:** Partial  
**Filtering:** Unfiltered  
**Aging:** 9 months  
**Cases Produced:** 197

**F**og knows no boundaries. Fog moves in at a slow pace,

covers a landscape, and brings with it silence and mystery. You cannot see through or into fog. Like a cat, fog is always looking, taking everything in. Everything that has a shape: mountains, buildings, fences, people, all get obscured by fog. But fog does not continue endlessly, and where it stops, the world is clear and bright to us again.

Fog makes many appearances around the rolling hills and gentle slopes of the Russian River Valley. This area known for its foggy nights and misty mornings has the ideal climate and soil for growing premium Chardonnay. Just as fog knows no boundaries, the range of Chardonnay styles is almost as limitless. But one discretionary limit is of winemaker Nick Goldschmidt's making: cool climate Chardonnay. It is the reason why winemaker Nick Goldschmidt loves working with this noble varietal. He so beautifully captures this delightful style of Chardonnay in Fog's Edge:

### **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 lead into complex flavors of citrus, peach, fig, honey, and spice. Mouthwatering, savory minerality appears and lingers in the long finish. This lightly oaked wine is well balanced with a creamy texture and a firm structure.