GOLDSCHMIDT

SINGING TREE

VINEYARD NOTES

The rolling hills and western slopes of Sonoma County were once home to apple orchards filled with songbirds; hence the name 'Singing Tree.' By the early 1990's though, most of the orchards were replanted with vineyards. Quality Chardonnay is made by matching the plant material and rootstock to the right vineyard site. This yields the most flavorful grapes. These grapes grow only under certain optimum soil conditions: nutrient balance, certain clay soils and fine-grained marine quartz sandstone, all of which are found at the Wilson Grove Formation, where Singing Tree is located.

VINTAGE NOTES

There was a wet winter and then spring was also relatively wet but mild. The summer was largely warm and dry. The grapes were slower than usual in reaching phenolic ripeness, making for a slightly delayed harvest. The slightly cooler-than-usual temperatures helped to keep their fresh, vibrant flavors intact.

TASTING NOTES

Singing Tree Chardonnay is light straw in color. The aroma is citrus, white flower, and passionfruit. Chalky and mineral. There is also a little vanilla from the lees aging. The palate is medium-bodied and has a balanced acidity. It is dry with a flint-like minerality that goes on. Pear and nectarine flavors and, again, a sub-tropical finish. Chablis in style. It pairs well with scallops, mussels, and other shellfish. Chicken, especially in creamy sauces and roast chicken.

VINTAGE
2023

VARIETAL
100% Chardonnay

APPELLATION
Russian River Valley

ELEVATION
100'

VINES / ROOTSTOCK / CLONE
Planted 1987 / 110R / "See" Selection

SOILS / PRUNING / TRELLIS
Sandy Loam, Gold Ridge / Cane / U-trellis

HARVEST DATE
10/16/2023

HARVEST YIELD
3.8 tones per acre

ALCOHOL / TA / pH / RS
13.9% / 5.8g/L / 3.59/ Dry

FERMENTATION
Stainless Steel & Barrel / Partial ML

VINIFICATION & AGING
20% French Oak Barrels & 80% Concrete

CELLARING POTENTIAL
20 Years

CASES PRODUCED
4,600 12-PACKS

WINEMAKER
Nick Goldschmidt