



VARIETAL CONTENT
100% CHARDONNAY

APPELLATION
RUSSIAN RIVER VALLEY

ALCOHOL CONTENT
13.5%

TITRATABLE ACIDITY
0.53g/ 100ml

PH
3.41

HARVEST DATES
SEPTEMBER 14 –
OCTOBER 7

BARREL AGING
6 MONTHS IN AMERICAN,
FRENCH AND HUNGARIAN
BARRELS; 75% USED AND
25% NEW OAK



MACMURRAY

Estate Vineyards™

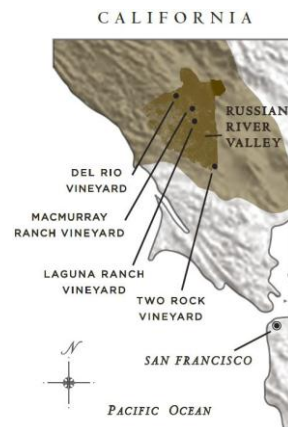
2013 RUSSIAN RIVER VALLEY CHARDONNAY

WITH ESTATE VINEYARDS IN SOME OF THE WORLD'S MOST SOUGHT-AFTER WINE REGIONS, MACMURRAY ESTATE VINEYARDS CRAFTS AN AWARD-WINNING COLLECTION OF PINOT NOIR AND COOL-CLIMATE WHITE WINES FROM SONOMA COUNTY AND THE CENTRAL COAST. OUR WINEMAKER OVERSEES EVERYTHING FROM ROOTSTOCK SELECTION TO BARREL AGING, TO CREATE A PORTFOLIO OF WINES THAT ILLUMINATES THE UNIQUE, NUANCED FLAVORS OF EACH ESTATE VINEYARD.

ESTATE VINEYARD SOURCING

The 2013 vintage got off to an early start in the Russian River Valley, leading the way to a long, moderate growing season. The summer was warm and sunny with minimal rainfall, creating the ideal conditions for growing flavorful Chardonnay grapes with excellent acidity. This Chardonnay was predominantly crafted from three of our estate vineyards in the world-renowned Russian River Valley AVA, including Laguna Ranch (38%), Del Rio (19%) and Two Rock (16%) vineyards. We worked with prestigious growers in the region to select the balance (27%) of the fruit.

- **Laguna Ranch Vineyard (38%):** A foggy, coastal climate and Sebastopol Series soil creates Chardonnay grapes with bright acidity.
- **Del Rio Vineyard (19%):** Characterized by a warmer climate and a variety of soils, including Arbuckle, gravelly sandy loam and Zamora silty clay loam, this vineyard yields grapes with rich, ripe fruit flavors.
- **Two Rock Vineyard (16%):** A cool, foggy climate, matched by sandy loam and gravelly clay loam soils, makes this vineyard ideal for growing cool-climate Chardonnay.



WINEMAKING / WINEMAKER NOTES

The grapes for our 2013 Russian River Valley Chardonnay were whole cluster pressed for optimal extraction of the variety's natural fruit flavors. The juice was kept cold and was racked on light lees, prior to fermentation in oak barrels. This wine underwent malolactic fermentation and was aged sur lie, with periodic battonage, in a combination of new and used American, French and Hungarian oak barrels. For the American barrels, our winemaker specifically selected oak from Minnesota forests, because of the delightful coconut spice it imparts in a wine.

TASTING PROFILE

Our MacMurray Estate Vineyards 2013 Russian River Valley Chardonnay is a rich expression of this celebrated appellation, with its elegant palate of citrus and lemon crème, underscored by hints of pear and green apple. Subtle notes of sweet caramel and vanilla from oak aging are framed by a luxurious mouthfeel.