

2016 Smith Story Wine Cellars

Chardonnay, Dutton Ranch, Russian River Valley

Winemaking:

18 months in 25% new French oak barrels.
Limited malolactic fermentation.

Harvest Date:

September 16, 2016

Tech:

150 Cases/ Alc: 12% / pH: 3.27 / TA: 7.4

Winemaker Notes

The 2016 harvest looked so much like the 2015 harvest for us in Sonoma County. It started early and finished early too. Our small 150 case bottling of 2016 Dutton Ranch Chardonnay comes from their Mill Station block just a few miles west of Graton where the cool Sonoma County hills meet the Russian River Valley.

The grapes were picked just before sunrise, we remember this well because Eric slept for a few hours on the gravel shoulders of Nash Mill Rd. in the Anderson Valley before driving 90 minutes away to the next pick. Oh and then, later this day after hand-picking and sorting grapes...Ali's brother and sister-in-law flew in from Dallas and joined us for dinner and wine at the legendary Slanted Door in San Francisco. ONE EPIC HARVEST DAY!

The taste was divine then and this wine is perfect now. We've held off releasing this beauty until now, as we always allow the wines to tell us when they are ready for their best debut.

Green apple and shortbread on nose with a touch of nutmeg. Meyer lemon curd, baked pear flavors create medium body dance mouthfeel. This chardonnay begins with a clean pop of freshness upfront with an almond skin finish. A complex chardonnay driven with energy instead of heavy oak and sweetness. Bright and supple, a delicious combination to describe this small production Smith Story Chardonnay.

\$38 SRP

