



RUSACK

2016 RESERVE CHARDONNAY

SANTA MARIA VALLEY



VINTAGE: 2016

VARIETAL: 100% CHARDONNAY

AVA: SANTA MARIA VALLEY

GROWER/RANCH: 54% SIERRA MADRE , 46% BIEN NACIDO

PRODUCED & BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: JULY 2017

CASES PRODUCED: 637 CASES

RETAIL PRICE: \$36.00

RELEASE DATE: WINTER 2017

FERMENTATION: BARREL FERMENTED, 100% MALOLACTIC
LEES STIRRED EVERY TWO WEEKS FOR
FOUR MONTHS

AGING: 10 MONTHS

100% FRENCH OAK (54% NEW)

BOTTLE ANALYSIS: ALCOHOL: 14.4%

pH: 3.41

TA: 0.718G/100ML

TASTING NOTES: LONG BEFORE CHARDONNAY WAS WIDELY PRODUCED THROUGHOUT THE UNITED STATES, A SMALL BAND OF VINTNERS FROM SANTA MARIA WERE EXPERIMENTING WITH THIS CLASSIC VARIETAL. THEY DISCOVERED THAT SANTA MARIA'S LONG, COOL GROWING SEASON AND MARITIME INFLUENCES CREATE CHARDONNAYS OF GREATER DIMENSION. OUR RESERVE REFLECTS THESE QUALITIES, AND IS TINGED WITH THE VIBRANT SCENTS OF RIPE STONE FRUITS, MEYER LEMON, AND ORANGE ZEST.

The grapes for our Santa Maria Valley Chardonnay Reserve came from the famous Bien Nacido vineyard and Sierra Madre vineyard in the Santa Maria Valley appellation. After being pressed and settled, the juice was barrel-fermented in a mixture of new (54%) and older French oak barrels. After primary fermentation was completed, the Chardonnay then went through total malolactic fermentation. The lees were stirred over a 4-month period with a total barrel aging time of 10 months.

RUSACK VINEYARDS

1819 BALLARD CANYON ROAD, SOLVANG, CA 93463

805-688-1278 | INFO@RUSACK.COM

WWW.RUSACKVINEYARDS.COM