



RUSACK

2016 CHARDONNAY

SANTA BARBARA COUNTY



VINTAGE: 2016

VARIETAL: 100% CHARDONNAY

AVA: SANTA BARBARA COUNTY

GROWER/RANCH: 75% BIEN NACIDO, 25% SIERRA MADRE

PRODUCED & BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: JULY 2017

CASES PRODUCED: 1220 CASES

RETAIL PRICE: \$28.00

RELEASE DATE: WINTER 2018

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

AGING: 10 MONTHS

100% FRENCH OAK (39% NEW)

BOTTLE ANALYSIS: ALCOHOL: 14.5%

pH: 3.33

TA: 0.68G/100ML

TASTING NOTES: HERE, OUR LOVE OF BLENDING HAS RESULTED IN A MARRIAGE OF EXCEPTIONAL FRUIT AROMAS WITH CAREFULLY BALANCED ACIDITY, CAPTURING THE BEST QUALITIES OF THE AREA. HONEYDEW, ASIAN PEAR, ORANGE BLOSSOM, AS WELL AS CITRUS NOTES ARE HIGHLIGHTED IN THIS APPEALINGLY CRISP WHITE WINE.

The grapes for our Santa Barbara County Chardonnay come from two cool-climate vineyards within the area – Bien Nacido and Sierra Madre both in Santa Maria Valley, American Viticultural Area (AVA.) After being whole cluster pressed and settled, the juice was barrel fermented in both new (39%) and older French oak. The lees were stirred every two weeks for four months, and the wine underwent a full malolactic conversion. The Chardonnay aged ten months in barrel before being released in Winter 2018.

RUSACK VINEYARDS

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