



RUSACK

2014 CHARDONNAY, STA. RITA HILLS MT. CARMEL VINEYARD



Santa Rita Hills as quickly become an up and coming location for Chardonnay vineyards. Our Mt Carmel Vineyard Chardonnay is a classic example of the ultra-premium quality that this area can produce. The bouquet opens with seductive aromas of lemon curd, dried apricot and lemon blossom, while bright acidity and an elegant finish follow through on the palate.

The grapes for this Chardonnay hail from Mt Carmel Vineyard in the Sta. Rita Hills AVA. After being pressed and settled, the juice was barrel fermented in a mixture of new (43%) and older French oak barrels. The lees were stirred for four months, and the wine underwent full malolactic fermentation. The Chardonnay was aged ten months in barrel before being released in the winter of 2015. Only 652 cases were produced.

Optimum Storage Conditions: Constant temperature, 55-58° f, darkness
Aging Potential: To enjoy young fruit aromas, consume within 1-2 years of bottling date. For extended aging under ideal conditions, consume within 2-5 years of bottling date.

Appellation: Sta. Rita Hills

Varietal: 100% Chardonnay

Grower/Ranch: Mount Carmel (100%)

Produced & Bottled By: Rusack Vineyards, Solvang Ca

Bottling Date: July 24th, 2015

Cases Produced: 326 six pack cases

Release Date: 2015

Fermentation: Barrel fermented, 100% malolactic, lees stirred for four months

Aging: 100% French oak, 43% new oak, Aged for 10 months

Bottle analysis: Alcohol 13.5%, pH 3.30, ta 0.645 g/100ml