



**WINEMAKING TEAM:** Steve Reeder,  
Susan Lueker

**VINTAGE:** 2010

**APPELLATION:** Russian River Valley  
(75% from Simi's Goldfields  
Estate Vineyard)

**VARIETAL COMPOSITION:**  
100% Chardonnay

**FERMENTATION:** 100% barrel fermented;  
60% malolactic

**AGING:** 14 months in 100% French oak  
barrels: 52% new; 48% one year old

**TOTAL ACIDITY:** 6.8 g/L

**pH:** 3.61

**ALCOHOL:** 14.5%

**BOTTLING DATE:** March 6, 2012

**RELEASE DATE:** August 2012

**CASES PRODUCED:** 10,447

## 2010 CHARDONNAY

To make our 2010 Reserve Chardonnay, we turned to our own Goldfields Vineyard in the Russian River Valley where complexity in fruit structure, aromas, and flavors come from planting a variety of field selections and clones originating from some of California's oldest and best Chardonnay vineyards. Seventy-five percent of the fruit for this wine came from the Goldfields estate. We brought in the rest of the grapes from neighboring Dutton Coon and Dutton Mill Station which, like Goldfields, are made up of the sandy Goldridge and Huichica soils for which the Russian River Valley is famous.

### VINTAGE 2010

A wet and cool spring delayed bud break and flowering in the vineyards and also reduced set. This led to a lower crop level and concentrated fruit character in the berries. Early summer proved cool and foggy with few days over 90°F. This moderate weather slowed down ripening and extended the growing season. By August, some heat spikes helped push sugar levels a bit, but the vines maintained a nice acid balance in the fruit. Hand harvesting the fruit for this wine began on October 5 and finished on October 22. Brix at harvest ranged from a most desirable 23.3 to 25.4 degrees. We're happy with the results of this growing season: Big fruit flavors with concentration, elegance, and brilliant acidity.

### WINEMAKING

All of the fruit for this wine went directly to the press in whole clusters to safeguard the pure fruit flavors of the field. We barrel-fermented 100% of this Chardonnay and followed with secondary malolactic fermentation for 60% of the wine to add richness and creaminess. We then aged the wine for 14 months in 100% Burgundian oak barrels, 52% of which were new and 48% one year old.

### WINEMAKER NOTES

Our 2010 Russian River Valley Reserve Chardonnay, medium straw in color with a dynamic golden edge, offers forward fruit with minerality that is lifted and framed by sweet oak notes and spice. On the nose, look for toasted brioche, lemon curd, and baking spices with a smoky mineral note that highlights fresh green apple aromas. Creamy and concentrated flavors focus on fresh fruit: peaches, apricots, and green apples, along with orange zest. This wine has weight on the palate, rich viscosity, and a lifted, lemony finish with a gentle touch of toast. Our Reserve Chardonnay is stunning when paired with grilled chicken, ricotta cheese-stuffed squash blossoms, poached Louisiana white shrimp, and horseradish panna cotta.

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# SIMI

WINERY

RUSSIAN RIVER VALLEY

RESERVE