



**WINEMAKERS:** Susan Lueker,  
Megan Schofield

**VINTAGE:** 2012

**VARIETAL COMPOSITION:**

100% Chardonnay

**APPELLATION:** 100% Russian River  
Valley (78% from SIMI's  
Goldfields Estate Vineyard)

**FERMENTATION:** 100% barrel  
fermented; 80% malolactic

**AGING:** 11 months in  
100% French oak barrels:  
35% new; 65% one year old

**TOTAL ACIDITY:** 5.8 g/L

**pH:** 3.45

**RESIDUAL SUGAR:** 2.7 g/L

**ALCOHOL:** 14.5%

**CASES PRODUCED:** 11,635

**BOTTLING DATE:** December 2013

**RELEASE DATE:** May 2014

  
**SIMI**  
WINERY

RUSSIAN RIVER VALLEY

**RESERVE**

## 2012 CHARDONNAY

### VINEYARDS

To make our 2012 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-eight percent of the fruit for this wine came from the Goldfields estate. We brought in the rest of the grapes from neighboring Dutton Family Vineyards and Tilbury Vineyard, farmed by the Dutton family, one of the oldest grape-growing families in the Russian River. Vines used to make this Chardonnay are 25 years old.

### VINTAGE 2012

2012 was a great growing season for white varieties in this region. A wet spring with rains stopping just at flowering set up an extended growing season. Daytime temperatures were warm, upwards of 88–90°F on average, while cool nights and foggy mornings allowed for slow, gentle ripening, full-fruit expression, and brilliant minerality on the finish. Hand harvesting the fruit for this wine began on October 3 and finished on October 15. Brix at harvest ranged from a most desirable 23.8 to 25.3 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 that with secondary malolactic fermentation for 80% of the wine to add richness and creaminess. We then aged the wine for 11 months in 100% Burgundian oak barrels, 35% of which were new and 65% one year old.

### WINEMAKER NOTES

Our 2012 Russian River Valley Reserve Chardonnay, light straw with a golden edge, offers forward fruit with minerality, lifted and framed by sweet oak notes and spice. This wine reflects the best of what Russian River Valley fruit can offer: rich, complex wines with depth and agility. Their vibrancy and freshness wake up the palate.

On the nose, look for orange blossoms, sweet toasty notes, and hints of smoke with lemon curd, tart apple, tangerine, cream, and hints of buttery caramel and baking spice. Mineral notes highlight green apple freshness. Flavors include bright fresh fruit like pineapple, lemon zest, tangerine, and Granny Smith apple. Nicely spiced on the palate with hints of nutmeg and cinnamon, this wine is rich, creamy and full of flavor with structure and a lifted tropical finish. Our Reserve Chardonnay is stunning when paired with pork loin with roasted apple and vanilla, lobster salad with avocado, and citrus or ricotta agnolotti with brown butter and sage.

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