



WINEMAKERS: Susan Lueker

VINTAGE: 2013

VARIETAL COMPOSITION:

100% Chardonnay

APPELLATION: 100% Russian River Valley (52% from SIMI's Goldfields Estate Vineyard)

FERMENTATION: 100% barrel fermented; 80% malolactic

CLONE TYPES: Clone 4, 15, 809, Mt. Eden, See, and Calera

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

TOTAL ACIDITY: 6.0 g/L

pH: 3.45

RESIDUAL SUGAR: 2.2 g/L

ALCOHOL: 14.5%

BOTTLING DATE: December 2014

RELEASE DATE: May 2015

CASES PRODUCED: 10,879


SIMI
WINERY

RUSSIAN RIVER VALLEY

RESERVE

2013 CHARDONNAY

VINEYARDS

To make our 2013 Reserve Chardonnay, we turned to our own Goldfields Vineyard in the Russian River Valley where complexity in fruit structure, aromas, and flavors comes from planting a variety of field selections and clones originating from some of California's oldest and best Chardonnay vineyards. Fifty-two 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 Valley. Vines used to make this Chardonnay are 25 years old.

VINTAGE 2013

2013 was a great growing season for white varieties. 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, giving full fruit expression and brilliant minerality on the finish. Hand-harvesting the fruit for this wine began on September 12 and finished on October 5. Brix at harvest ranged from a most desirable 23.8 to 25.3°. 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 2013 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, you will find lifted aromatics of white flowers, toasted brioche, lime zest, green apple, nougat, and stonefruit followed by savory notes of smoke and nutmeg. Bright, forward tropical fruits like pineapple round out the aromatics. Flavors of vanilla, light toast, melon, and Granny Smith apple mingle nicely spiced with hints of nutmeg and smoke. This wine is rich, flinty, and mouthwatering on the palate with structure and a lifted finish of Meyer lemon and sweet tropical fruit. Our Reserve Chardonnay is stunning when paired with seared scallops with green pea ravioli and lemon thyme butter sauce, seared halibut with warm herb vinaigrette, or lobster bisque.

SIMI WINERY • 16275 HEALDSBURG AVE, PO BOX 698 • HEALDSBURG, CA 95448

PHONE 707.433.6981 • FAX 707.433.6253 • SIMIWINERY.COM