



# Stuhlmuller Vineyards

## 2021 ESTATE CHARDONNAY

### ALEXANDER VALLEY

#### PROPRIETOR

Fritz Stuhlmuller

#### WINEMAKER

Zac Childers

#### VINEYARDS

Stuhlmuller Vineyards, located in southern Alexander Valley, converges with two highly regarded Sonoma County appellations, Chalk Hill and Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the rockier soils of the hillside sections.

#### THE CLONES

The famous Upper Barn clone, one of California's most sought-after Chardonnay selections, comprises 80% of the grapes that went into the 2021 Estate Chardonnay blend. The balance is from the Wente/FPS 72 clone. From the Upper Barn clone, this wine derives flavors of Asian pear, spice, and a natural nuttiness, while the small clusters and berries of the Wente clone contribute concentrated tropical flavors.

#### THE VINTAGE

In a year best described as a "cold start to a warm, fast finish," the harvest was early, with grape yields light to average due to a variety of water conservation efforts. Nonetheless, the 2021 crop will be viewed as an excellent vintage. Our vines produced pristine grapes, with excellent natural acidity, wonderful balance, and pure varietal flavors. We began harvesting our 2021 Chardonnay on August 30th and finished on September 11th, with average brix of 23°.

#### WINEMAKING

For complexity and texture, we treaded roughly one third of the fruit, leaving it in bins for three hours of skin contact before pressing. To accentuate the signature fruit and natural nuttiness of our Estate grapes, we also fermented this wine with 100% indigenous yeast. Fermentation and aging occurred in French oak barrels with 6% new oak as well as large format French oak casks. The wine was on fine fermentation lees for 9 months and underwent 85% indigenous malolactic fermentation.

#### THE WINE

Our 2021 Estate Chardonnay begins with aromas of pear, Meyer lemon, white flowers, honeysuckle, and Stuhlmuller Vineyard's signature wet stone minerality. On the palate, it is lushly textured with flavors of poached pear, lemon custard, and brown baking spices. This elegant, medium bodied Chardonnay has a palate supported by bright, food-friendly natural acidity and lovely textural notes from the French oak and sur lie aging.

#### ALCOHOL

14.2%

#### PRODUCTION

3100 cases

#### COMPOSITION

100% Chardonnay

#### RELEASE DATE

January 2023

#### pH

3.48

#### BOTTLED

June 2022

#### TOTAL ACIDITY

5.9 g/l

#### SUGGESTED RETAIL

\$30.00

