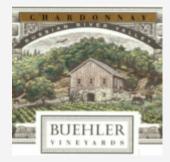


## Kit #145A • W2

# Buehler Vineyards Chardonnay Russian River Valley 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



#### **Final Deductions**

VINTAGE 2019 GRAPE Chardonnay GEOGRAPHY Not Europe COUNTRY USA LARGER REGION California SMALLER REGION Sonoma County

**SUB REGION** Russian River Valley

#### Rationale

Chardonnay is the world's most celebrated white-wine grape and one of its most widely planted. Although the most highly regarded expressions of the variety are those from Burgundy and California,

High-quality examples are made in Italy, Australia, New Zealand, and parts of South America. Whether dressed up with lots of delicious and enticing oak or presented un-oaked, Chardonnay is the most popular white wine in the United States. Most widely planted (9% of US vineyards), Chardonnay excels in the Golden State. Surprisingly, as of the mid-1960s, there were only a few hundred acres of Chardonnay planted in all California– by 2011, that had increased to 95,000 acres! Although the first documented arrival was in 1882 when Charles Wetmore imported budwood from Meursault and established it in his Livermore vineyard, La Cresta Blanca, the all-important International recognition came in 1976 with the "Judgment of Paris" blind tasting, in which Château Montelena's 1973 Chardonnay famously dethroned several top white Burgundies.

Russian River Valley region provides a great variety of microclimates for perfect Chardonnay and Pinot Noir. The area is close to the Pacific Ocean, so temperatures are moderated by the marine influence and the fog plays a critical role in both acid retention and development of flavors.

Beuhler's Russian River Chardonnay emanates from two vineyards within the Russian River appellation: Wood Vineyard, located on River Road and River Vineyard, located in the heart of Sonoma's Russian River Valley on East Side Road.

#### Sight

BRIGHTNESS Star Bright CLARITY Clear COLOR DEPTH Medium COLOR Yellow HIGHLIGHTS None BUBBLES No

#### Structure

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Med+ PHENOLS None TEXTURE Creamy / Buttery FINISH Long COMPLEXITY Med+

### Aroma & Taste

CITRUS FRUIT Meyer Lemon • Orange • Mandarin Condition: Ripe Part: Flesh
TREE/VINE FRUIT Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown) Condition: Ripe, Jammy / Candied
STONE FRUIT Nectarine (White) • Peach (White) Condition: Jammy / Candied, Ripe
TROPICAL FRUIT Pineapple • Melon (Orange) • Young Coconut Condition: Ripe, Jammy / Candied
FLORAL Apple Blossom • Honeysuckle Condition: Fresh
OTHER VEGETABLE Corn • Sweet Potatoes
HERBAL Chamomile • Laurel / Bay Leaf
OTHER SPICES Sesame / Candy • Chinese Five Spice
ORGANIC EARTH Turned Dirt / Potting Soil
OAK AGING Yes Oak Intensity: Medium
OAK INFLUENCE Baking Spice • Butterscotch • Coconut • Maple / Syrup • Vanilla
OXIDATION/NUTTINESS Macadamia • Cashew • Pecan / Brittle
PERCEIVED WINEMAKING CHOICES Lees Contact • Malolactic (ML)