

## 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.

Buehler'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)