2021 EnRoute Chardonnay  
Russian River Valley, “Brumaire”

TECHNICAL NOTES

Appellation: Russian River Valley  
Varietal: 100% Chardonnay  
Harvest Dates: October 2–October 6, 2021  
Fermentation: 100% barrel fermentation  
Aging: 8 months sur lie in French oak barrels (33% new, 67% used)

Release Date: Fall 2022  
Winemaker: Michael Accurso  
Director of Winemaking: Andrew Delos  
First Vintage: 2012

VINEYARD DESCRIPTION

EnRoute Chardonnay, Russian River Valley, “Brumaire” is named for the fog that gently envelopes the vineyards in Russian River Valley, creating the perfect climate to nurture our fruit to ideal ripeness. A discrete group of select Chardonnay clones and growing areas combine to produce the “Brumaire” blend. The Wente clone benefits from the warmth of the northernmost vineyard along Westside Road and contributes an oily texture and tropical notes. The Rued clone, grown in the cool climate of Green Valley, brings beautiful perfume and floral notes to the wine. The Heritage clone provides notes of pear and citrus from a vineyard cultivated in Goldridge sandy loam along Vine Hill Road in Sebastopol.

HARVEST NOTES

The 2021 growing season was one of beautiful consistency. A dry winter and spring reduced yields across all of our Russian River Valley vineyards. Strong spring winds brought mild shatter to our vines during flowering; coupled with the dry conditions and minimal irrigation, grape yields were small and concentrated. The moderate summer temperatures and cool morning and evening fogs allowed our fruit to ripen slowly and fully, and we did not start picking our Russian River Chardonnay until the first week of October. The fruit that came into the winery showed beautiful vibrance, acidity and phenolic maturity. We expect this vintage to be one of the best on record for the Russian River Valley.

SENSORY EVALUATION

The salivation factor is high in this aromatic Russian River Valley Chardonnay! An airy peach blossom and nectarine perfume leads to a palate layered with notes of fresh orchard peaches, lemon peel and cool minerality underscored by subtle baking spice and toasted oak accents. Vibrant natural acidity adds brightness and lift to the full, juicy finish.