2022 Enroute Chardonnay
Russian River Valley, “Brumaire”

TECHNICAL NOTES

Appellation: Russian River Valley

Varietal: 100% Chardonnay

Harvest Dates: September 16 - September 17, 2022

Fermentation: 100% barrel

Skin Contact: No Skin Contact, Whole cluster pressed

Aging: 9 months sur lie in French Oak barrels (40% new / 60% used once)

Release Date: Fall 2023
First Vintage: 2012

Winemaker: Michael Accurso
Vice President of Winemaking: Andrew Delos

VINEYARD DESCRIPTION

EnRoute Chardonnay, Russian River Valley, “Brumaire” is named for the fog that gently envelops the vineyards in Russian River Valley, creating the perfect climate to nurture our fruit to ideal ripeness. A discrete group of select 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 the Goldridge sandy loam along Vine Hill Road in Sebastopol.

HARVEST NOTES

The beginning of the 2022 growing season was exceptionally mild, with budbreak kicking off in March. By May, the vines began to demonstrate strong shoot growth and average crop yields ahead of veraison in mid-July. Near-perfect weather conditions throughout the summer allowed us to start picking our Russian River Chardonnay in mid-September, giving our Chardonnay some extended time on the vine. The nice, even ripening in these clusters allowed us to create a nuanced but balanced wine.

SENSORY EVALUATION

The 2022 EnRoute Chardonnay, “Brumaire” exhibits enchanting aromas of key lime pie and lemon zest on the nose. A gushing acidity upon entry invigorates the palate with flavors reminiscent of lemon meringue. The palate continues to evolve into a lifted finish of baked-apple and confectionary spices.