

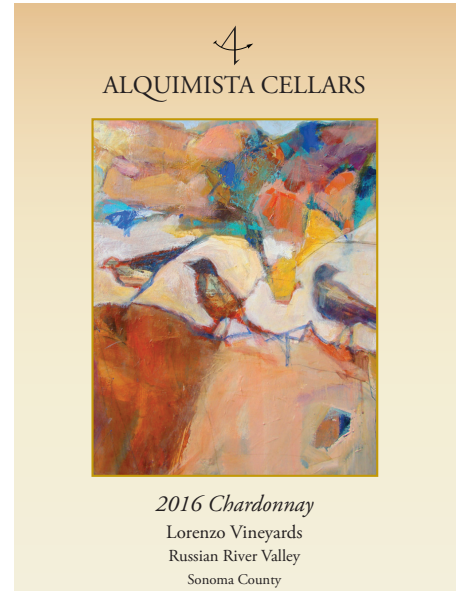


ALQUIMISTA CELLARS

2016 Lorenzo Vineyards Chardonnay - Russian River Valley - Sonoma County

John Bazzano, owner of Lorenzo Vineyard on the Santa Rosa floodplains, has for years with his family been growing some of the most profound Chardonnay in the Russian River Valley. Greg La Follette first worked with his fruit beginning in 1993. Patrick Dillon and partner Greg L were delighted to partner with John for their newly-formed Alquimista Cellars in 2015, their inaugural year.

TASTING NOTES – Brioche and crème brulee accented with wildflowers on the nose. Palate of white peach, tropical fruits of mango and papaya framed by hints of vanilla wafer and toasted almonds all framed by crisp mineral acidity.



Label artwork by Sandy Rubin
<http://sandrarinart.com>

Technical Data

- **Vineyards:** Located in the heart of the Russian River, John Bazzano's vineyards are among the oldest of Chardonnay plantings in our region. Our section of the vineyard is trellised to a quadrilateral system, spreading out the bud load and creating small, open clusters/tiny berries. The moderately vigorous loamy clay soil seems to demand a greater bud load on each vine, giving balance to the vineyard & resulting fruit. About 40% of the fruit was from vines that were own-rooted rather than on rootstock, an absolute rarity in the Russian River.
- **Appellation:** Russian River Valley
- **Harvest:** The 2016 vintage was ideal; with harvest affected with no Botrytis other than occasional bunches which were dropped by Greg/Patrick, & their intern Malia van der Kamp.
- **Fermentation:** Both primary and secondary ferments were completed early.
- **Barrel Aging:** The wine was aged *sur lies* and in 1/3 new French oak barrels for 10 months. Stirring (*battonage*) occurred for 9 months, starting weekly and concluding monthly.
- **Production:** 75 Cases unfiltered and unfinned, \$55 per bottle retail
- **Analysis**
 - **Acohol:** 15.2%
 - **pH:** 3.28 (one of the lowest pH Chards in the Russian River)
 - **TA:** 6.7 g/L (again, very high acidity)
 - **Residual Sugar:** 0.1% (xeric dryness)