

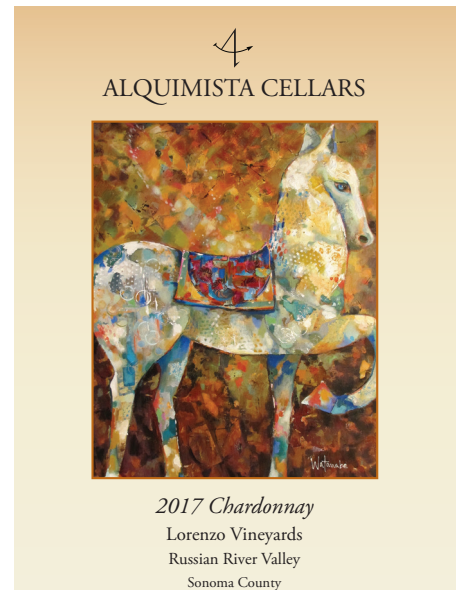


ALQUIMISTA CELLARS

2017 Lorenzo Vineyards Chardonnay - Russian River Valley - Sonoma County

John Bazzano, owner of Lorenzo Vineyards 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 this fruit beginning in 1993. Alquimista Cellars has been sourcing this fruit since 2015, our inaugural year.

TASTING NOTES – The wine exhibits forward flavors of crème brûlée and yellow stone fruit backed by excellent acidity and well-framed by gentle, well-balanced oak.



Label artwork by Carole Rae Watanabe
<http://www.artfully.com>

Technical Data

- **Vineyards:** Located in the heart of the Russian River, Lorenzo is 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 hosting tiny berries. The moderately vigorous loamy clay soil seems to demand a greater bud load on each vine, giving balance to the vineyard and resulting fruit. About 40% of the fruit was from vines that were own-rooted rather than on rootstock, a rarity in the Russian River.
- **Appellation:** Russian River Valley
- **Harvest:** The 2017 vintage started with a record heat spell at the beginning of September. The old vines easily weathered the elevated temperatures and harvested on a temperature record-setting September 27th night, the earliest we have picked this vineyard.
- **Fermentation:** Both primary and secondary ferments were completed early.
- **Barrel Aging:** The wine is being aged *sur lies* and in 1/2 new French oak barrels for 10 months. Stirring (*battonage*) lasted 6 months, starting weekly and concluding monthly.
- **Production:** 53 Cases unfinned and unfiltered, \$55 per bottle, retail
- **Analysis:**
 - **Alcohol:** 14.1%
 - **pH:** 3.33 (one of the lowest pH Chards in the Russian River)
 - **TA:** 6.5 g/L (again, very high natural acidity)
 - **Residual Sugar:** 0.1% (xeric dryness)