

ARISTA

2017 U.V. - EL DIABLO VINEYARD CHARDONNAY

Russian River Valley

VINEYARD NOTES

Ulises Valdez planted the El Diablo Vineyard in 2008. The site is located on a ridge off of Eastside Road that serves as the eastern edge of the Russian River Valley Appellation. The location of the site means that while each morning the vineyard is shrouded in fog by early afternoon the marine layer burns off and the vines are able to soak in several hours of warm sunlight. Careful thought was put into both rootstock and clonal selection for the vineyard. Our blocks of Chardonnay are planted to Old Wente and Montrachet Selections and were grafted to rootstock 420a. Row spacing is tight at 4x6 which helps to further reduce vigor and encourage competition for nutrients. The result is low yielding vines that produce intense, flavor packed clusters. Though young now, the exceptional potential of this site is already very apparent.

WINEMAKING

Cold grapes arrive at the winery early in the morning after having been picked at night. Grape clusters are sorted by hand and gently transferred as whole clusters directly into our press to undergo an extremely gentle press cycle lasting 3-4 hours. From the settling tank, the juice is moved to 60-gallon French oak barrels, where fermentation is allowed to occur naturally using only native yeast that come in from our vineyards. Limited battonage is used during the first 2-3 months of fermentation in order to encourage the development of a healthy yeast population. Once fermentation is safely underway the wine is not disturbed until the fermentation is complete, which typically takes about 10-11 months. Final blends are assembled and gently racked to stainless-steel tanks for about 4-6 months.

TASTING NOTES

The 2017 U.V. El Diablo Vineyard Chardonnay was crafted from grapes grown by the esteemed vineyard manager Ulises Valdez. Ulises planted our two favorite clones of Chardonnay, "Montrachet" and "Old Wente", on the eastern banks of the Russian River. Notes of Key lime, white stone fruit, sweet cream, lemon curd, mint, brioche, cut hay, and panna cotta marry bright acidity and refreshing minerality. Peak drinking window: 2020 through 2030.

TECHNICAL INFORMATION

Vine age: 11 years

Soil: Goldridge, fine sandy loam

Clonal Composition: Old Wente and Montrachet

Aging: 12 months in French Oak followed by 6 months in stainless steel tank

Unfined, unfiltered



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