

Magnolia Series 2015 Chardonnay Inspiration Vineyard, Russian River Valley

Winemaker's Tasting Notes Light to medium golden yellow in color.

Aromatics of golden delicious apple, apricot and pineapple. The palate is viscous and supple with a great texture further lending to tropical fruit, apple and lemon zest. This wine is held together with bright acid with the perfect amount of body and structure from a touch of new French oak.

VINEYARD & HARVEST INFORMATION

Vineyard Jon Phillips cultivates 6 acres of Chardonnay

at his estate located on the east side of Olivet Road in the Russian River Valley. The vineyard enjoys warm days followed by cool nights, which naturally develops and maintains great acidity in grapes. This is the second vintage we have sourced from this

vineyard for our Magnolia Series

Chardonnay.

Vineyard Elevation 56 feet above sea level

Exposure West

Soil Goldridge Loam and Clay

Block/Clone Dijon Clone 4 on 5c rootstock

Harvested October 13, 2015

WINEMAKING INFORMATION

Blend 100% Chardonnay

Fermentation Fermented in stainless steel at low

temperature with the cultivated yeast strain

Exotics from Austria. 100% ML complete.

Alcohol by Volume 14.4%

pH 3.55

TA 0.68 g/L

Cooperage 15% New French oak

Elevage 10 months

Release Date: March, 2017

Production 1000 cases



Krutz Family Cellars