

Field Stone

2007

Chardonnay

Russian River Valley

Hopkins River Ranch Vineyard

The Story Behind Our Chardonnay

Our prized, limited production Chardonnay (only 500 cases in '07) comes from an outstanding Sonoma vineyard source in our favorite cool growing region for this variety: *Hopkins River Ranch* in the Russian River Valley. **The combination of two distinctive clones from this vineyard, (the *Rued*, known for its enticing, spicy, *musqué* fruit character made famous by Kistler, and the *Sees*, known for its ripe, green apple and peach expression), and the ideal terroir of Bob Hopkin's *River Ranch* location, contribute to the distinctiveness of this varietal vineyard cuvée.** With a loyal following, this characteristically styled, full-fruited Chardonnay has also proven to be a consistent recipient of kudos and medals since our first release in 1997.

The Wine

Following gentle whole cluster pressing and cold settling, the fruit was fermented in the finest Burgundian oak barrels (40% new). Roughly fifty percent of this wine (the *Sees* clone) was put through malolactic fermentation to give the final blend a rich mouth feel and buttery, layered complexity. The entire lot was stirred on the lees weekly, and was barrel-aged for eleven months before bottling. This lovely wine expresses well **the trademark house style for which Field Stone has become known: ripe, up-front varietal fruit flavors and aromas harmoniously married to, but never dominated by, toasty oak.** This is a full-bodied and multi-dimensional Chardonnay, which upon release has shown generous notes of peach, apple and pineapple on the palate and a touch of nutmeg in the lingering finish. These clean, appealing fruit and spice components are accompanied and enriched by a light, butter-cream element from the wine's malolactic heritage.

Harvest & Cellar Notes

Harvest Dates: September 8 & October 3, 2007
Average Sugar at Harvest: 23.7 Brix
Fermentation: 100% French oak; 46% malolactic
Barrel Ageing: 40% new French oak; 11 months with lees stirring
Average Acid at Bottling: 6.36 gm/liter
Average pH at Bottling: 3.44
Alcohol: 14.1% by volume
Cases Produced: 500

