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**2012**

**BACIGALUPI  
CHARDONNAY  
RUSSIAN RIVER VALLEY**

**Cases Produced**

179

**Vineyard**

Bacigalupi Vineyards

**Aging**

11 months in barrel

50% new Oak

100% French Oak

**Cooperage**

Francois Freres

Medium Toast

**Alcohol:** 14.1% by volume

**TA:** 5.90 g/L

**PH:** 3.62

**Harvest Date**

September 14, 2012

**Brix at Harvest:** 24.0

**Varietal Composition**

100% Chardonnay

**Bottled August 2013**

unfined and unfiltered

*Bacigalupi*



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The vines that produced this Chardonnay were grafted from the original vineyard that supplied grapes to the 1973 Chateau Montelena Chardonnay. This wine went on to win the coveted 1976 Paris Tasting.

**WINEMAKER NOTES**

2012 was as close to a perfect vintage as we have seen in the Russian River Valley. We started the year out with a warm, dry winter which was followed by a very wet spring. Summer was hot with cool evenings, allowing the grapes to ripen earlier than we had seen the past few years.

**PRODUCTION NOTES**

The grapes were gently whole cluster pressed at the winery up to 1.4 bar, to ensure the juice tasted and smelled only of fruit without any green characters. After cold settling just 24 hours in tank, the juice was racked to a combination of new and used French Oak barrels. All of the new barrels were tight grain Francois Freres barrels, with a medium toast. Once the juice was put into barrel two different yeasts were used to inoculate the juice, giving an added richness and varietal character to the final blend. The juice fermented very slowly for four weeks before bacteria was added to put the wine through 90% malolactic fermentation. The barrels were stirred every other week for 9 months and left on the lees until bottling. The wine was gently moved to tank just before bottling using a bulldog so no oxygen would be introduced.

**TASTING NOTES**

The boldness of the fruit, with characters ranging from white peach and nectarine to hints of guava and melon lead on the nose, balanced by aromas of wet flint and a honey-vanilla sweetness from the oak. On the palate, the bold flavors continue with ripe fruit on the front and a lush, rich mouthfeel contributed by the malolactic and the oak barrels on the mid-palate. On the finish, a well-balanced acidity makes this a very food friendly wine.