

THE ROOST

*Blue Herons nest in the tall trees
on the riverbank, where daytime heat
is tempered by nightly coastal fog.*

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THE ROOST SINGLE VINEYARD CHARDONNAY MENDOCINO COUNTY | VINTAGE 2016

CRADLED BETWEEN THE SHORE OF THE UPPER RUSSIAN RIVER AND A BLUE HERON NESTING SITE, BLUE HERON RANCH INTEGRATES HOLISTIC FARMING PRACTICES AND ALL TYPES OF LIFE FORMS. THE FERTILE RIVERBANK LOCATION ON THE SANEL VALLEY FLOOR IS IN THE COOLEST PART OF THE AREA. THE TEMPERATE CLIMATE, COUPLED WITH ANCIENT ALLUVIAL RIVERBANK SOIL, CREATES THE PERFECT HOME FOR CHARDONNAY.

THIS SINGLE-VINEYARD EXPRESSION OF THE EXTRAORDINARY, BIODYNAMIC® BLUE HERON RANCH IS CRAFTED FROM ENTIRELY FREE-RUN JUICE. WITH ITS BRILLIANT, GOLDEN STRAW COLOR, OUR BURGUNDIAN-STYLE CHARDONNAY ENTICES WITH GRACEFUL NOTES OF SUBTLE CRÈME BRÛLÉE, FIG, ASIAN SPICE AND TOASTY OAK. ON THE PALATE, SUGGESTIONS OF ASIAN PEAR, APRICOT AND NUTS FRAME A CORE MARKED BY ELEVATED ACIDITY, ADDING AN ENERGETIC ESSENCE TO THE LINGERING FINISH.

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TECHNICAL NOTES:

GRAPES WERE HARVESTED AT OPTIMAL RIPENESS IN SEPTEMBER 2016, AND THE WINE WAS ENTIRELY BARREL-FERMENTED. VINEYARD BLOCKS WERE KEPT SEPARATE UNTIL THE BEST LOTS WERE BLENDED TOGETHER; THE WINE WAS FERMENTED IN 100% FRENCH OAK BARRELS, 10% NEW AND 40% SECOND-USE, FOR 18 MONTHS.

APPELLATION: BLUE HERON VINEYARD, MENDOCINO COUNTY

VARIETAL CONTENT: 100% CHARDONNAY

CASES PRODUCED: 475

ALCOHOL: 13.5%

TA G/100 ML: 0.59

pH: 3.50

RS G/100ML: 0.50

