

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 2019
CRAFTED FROM CERTIFIED BIODYNAMIC® GRAPES

VINEYARD NOTES

Cradled between the banks of the upper Russian River and a blue heron nesting site, Blue Heron Ranch integrates organic and Biodynamic® farming and is host to all manner of flora and fauna, in addition to grapevines. The verdant riverbank location on the Sanel Valley floor in inland Mendocino enjoys the valley's coolest climate coupled with ancient alluvial riverbank soils—creating an ideal home for this white Burgundian varietal.

A single-vineyard expression of the extraordinary Blue Heron Ranch, The Roost is a classically styled Chardonnay that melds richness with crisp acidity to create exceptional balance in the glass. Aromas of white flowers and brioche complement a hint of pear, white pepper and nutmeg on the nose. On entry, the wine delivers an opulent mouthfeel tempered by linear acidity, with flavors of lemon curd and fig spice featuring before a lingering conclusion.

TECHNICAL NOTES:

Harvested by hand at the start of October, whole Chardonnay clusters were gently pressed to extract only the most precious, free-run juice. From there, the wine fermented slow and cool in 100% French Oak barrels for 10–14-days. Following fermentation, the wine matured in barrels for another 15 months to enhance its creamy, round mouthfeel and lend a touch of vanilla spice from expertly selected barrels.

Jeff Cichocki JEFF CICHOCKI, WINEMAKER

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APPELLATION: MENDOCINO COUNTY

VINEYARD: BLUE HERON VINEYARD

VARIETAL CONTENT: 100% CHARDONNAY

CASES PRODUCED: 500

ALCOHOL: 14.2%

TA G/100ML: 0.54

pH: 3.4