



RUSACK

2017 BIEN NACIDO CHARDONNAY

SANTA MARIA VALLEY



VINTAGE: 2017

VARIETAL: 100% CHARDONNAY

AVA: SANTA MARIA VALLEY

GROWER/RANCH: 100% BIEN NACIDO VINEYARD

PRODUCED & BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: JULY 2018

CASES PRODUCED: 512 CASES

RETAIL PRICE: \$40.00

RELEASE DATE: WINTER 2019

FERMENTATION: BARREL FERMENTED, 100% MALOLACTIC
LEES STIRRED EVERY TWO WEEKS FOR
FOUR MONTHS

AGING: 10 MONTHS

100% FRENCH OAK (59% NEW)

BOTTLE ANALYSIS: ALCOHOL: 13.8%

pH: 3.42

TA: 0.602g/100ml

TASTING NOTES: LONG BEFORE CHARDONNAY WAS WIDELY PRODUCED THROUGHOUT THE UNITED STATES, A SMALL BAND OF VINTNERS FROM SANTA MARIA WERE EXPERIMENTING WITH THIS CLASSIC VARIETAL. THEY DISCOVERED THAT SANTA MARIA'S LONG, COOL GROWING SEASON AND MARITIME INFLUENCES CREATE CHARDONNAYS OF GREATER DIMENSION. OUR BIEN NACIDO CHARDONNAY REFLECTS THESE QUALITIES, AND IS TINGED WITH THE VIBRANT SCENTS OF RIPE STONE FRUITS, MEYER LEMON, AND ORANGE ZEST.

The grapes for our Bien Nacido Chardonnay came from the famous Bien Nacido vineyard in the Santa Maria Valley appellation. After being pressed and settled, the juice was barrel-fermented in a mixture of new (59%) and older French oak barrels. After primary fermentation was completed, the Chardonnay then went through total malolactic fermentation. The lees were stirred over a 4-month period with a total barrel aging time of 10 months.

RUSACK VINEYARDS

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