

RON NOBLE



2018

STEINER VINEYARD CHARDONNAY

Sonoma Mountain

WINEMAKERS NOTES

The style of our Chardonnay reflects the uniqueness of Steiner Vineyard. They are highly complex on the nose and palate, leading to a very intriguing Chardonnay!

We like to say that it is a white wine for red wine drinkers.

The primary clone is “Old Wente” with it’s characteristic “Chicks and Hens”(variable berry sizes within single clusters) for varied levels of ripeness (fruitiness) and acidity that offer balance to the final wine. Having smaller berries overall leads to a higher skin (phenolic) to juice ratio, and thus the texture of the wine.

In addition, with the high elevation of Steiner vineyard, there is increased UV light exposure, leading to sun-kissed, ripe skins with a resulting silky texture with out astringency. The higher elevation also means a later bud break and later harvest (longer hang time) without accumulation of sugars (high alcohols).

TASTING NOTES

Our Steiner Chardonnay has a light-golden hue. It’s extremely complex, with aromas and flavors of ripe pomaceous fruits (golden delicious apple or green pear), yellow florals, and brioche with a savory, Meursault-like character. On the palate, the wine shows excellent fruit density, is richly structured with balanced acidity, with a long finish.

TECHNICAL DATA

HARVEST: Hand harvested; night picks;
Grapes delivered cold to winery.

SORTING: Hand sorted clusters to bladder press; whole cluster pressed; Champagne-style press cycle;
pressed to 1.8-2.2 bars of pressure.

FERMENTATION: No SO₂ prior to fermentation; Pressed juice to French Oak barrels for fermentation; Native yeast fermentation concurrent with native malolactic;
Long, slow fermentations.

AGING: Battonage weekly through ML; Minimal SO₂ addition;
60-75% new French Oak; Elevage 14-15 months sur lie prior to bottling. Bottled unfiltered.