

texture

2017
CHARDONNAY
RUED
VINEYARD



Blend	100% whole cluster pressed Chardonnay
Clones	Rued
Yeast	Native
Ferment	Barrel fermented
Aging	10 months in 30% new French oak
Cellaring	15+ years
pH	3.08
TA	8.9 g/l
Alcohol	13.1%
Production	182 cases
Bottled	July 23rd, 2018

The Rued Vineyard is a natural fit for illustrating a classic Chablis approach to California Chardonnay. Planted 50 years ago, the site is one of the oldest Chardonnay plantings on the West Coast, and the tiny block used to craft this wine is the last remaining from the original cuttings in 1969. The vineyard is best known for its Rued Clone, celebrated by winemakers for its flamboyant personality. Typically those winemakers have utilized the clone modestly, adding small amounts to provide an opulent flourish to their final Chardonnay blends. For us, exploring this iconic site's potential as a vineyard-designate bottling was a process of discovery. By harvesting the fruit a bit earlier than most, when acid levels are higher, we successfully captured the Rued Vineyard's signature aromatics and rich mouthfeel while achieving the precise structure and poise that are the benchmarks of all Texture wines.