



CHARDONNAY – RUSSIAN RIVER VALLEY



COUNTRY	USA	APPELLATION	Russian River Valley
REGION	Sonoma	WINEMAKER	Tom Hinde
GRAPES	100% Chardonnay		

BACKGROUND

Au Contraire wines are crafted for those who aim to live life to the fullest, who revel in turning the every day ordinary into something extraordinary. Our wines celebrate the spirit of taking on any challenge in life, no matter how insurmountable it may seem. This irresistible joie de vivre is artfully embodied on each Au Contraire label with a playful illustration that turns expectations on their heads. This Sonoma County winery from Taub Family Vineyards was inspired by beloved company founder, David S. Taub, who touched everyone he met with his charisma, compassion and tenacity. He would often use the phrase "Au Contraire!" to motivate colleagues, friends and family to seek out creative solutions and accomplish unexpected results. These expressive wines, from top vineyards in Russian River Valley and the Sonoma Coast are dedicated to David's infectious approach to life. Outstanding quality is guaranteed by legendary California enologist, Tom Hinde, and his experienced team of viticulturists and winemakers. Grapes for this Chardonnay are harvested from the heart of Russian River Valley to the western edges of Green Valley bordering the Sonoma Coast. This area has an ideal climate with fog influences and cool nights, which results in an extended growing season and grapes that maintain their natural acidity.

PRODUCTION AREA

Sourced from vineyards located in the core of the Russian River Valley AVA. The cooling influence of the fog and Pacific air flow along with brief warmer afternoon temperatures yield a wine with a breadth of texture and luscious ripe flavors.

DESCRIPTION

COLOR: Golden straw yellow

NOSE: Aromas of lemon-lime citrus with rich pear and red apple layered with a floral note of orange blossom.

TASTE: Focused minerality and acidity with a round mouth feel with a crisp balance.

VINIFICATION

Whole cluster pressed. The juice was settled off the heavy lees and split between stainless steel and barrel fermentation with light lees stirring. Aged for 8 months in tank and barrel (100% French oak, 35% new).

ANALYSIS

Alcohol: 13.8% TA: 6.1 g/L pH: 3.62 RS: 1.8 g/L

SERVING SUGGESTIONS

Pairs well with shellfish, cream sauces, roasted chicken, fish, and zesty vegetable dishes as well as mild gouda and soft cheeses.

BOTTLE SIZES

750 ml



© 2022 PALM BAY INTERNATIONAL INC | WWW.PALMBAY.COM

 **Gluten Free**