Appellation & Winemaking

Some of the most globally-renowned Chardonnay is made from grapes sourced in the cool region of the Russian River Valley. This AVA’s key climatic feature is the cooling fog from the Pacific Ocean—which reduces temperatures by 35-40 degrees at night—fostering a long, even growing season. The region’s wide range of alluvial soils, composed primarily of gravel, loam and sand, provides essential water drainage while retaining sufficient moisture and nutrients to nurture the vines during the appellation’s long growing season. The Folie à Deux 2012 Chardonnay ripens slowly in this climate and develops intense varietal flavors while retaining vibrant acidity.

The fruit for this Chardonnay is selected from the best vineyards in the Russian River Valley. Once harvested, the juice is fermented almost entirely in French oak barrels to add complexity and develop the rich fruit flavors. The wine is aged in these barrels for six months to preserve the wine’s vibrant fruit character.

Tasting Notes

The Folie à Deux 2012 Chardonnay is rich and seductive. Its complex aromas of warm shortbread, cinnamon, pear and melon overtones touch the nose, while flavors of fuji apple, tangerine, and pineapple citrus rest on the palate. Lingering hints of vanilla are present in the finish. This wine is full-bodied with depths of fruit from the partial malolactic fermentation, creating creamy texture and vibrant acidity. For a great food pairing, serve this wine with poached salmon or pan seared scallops.