

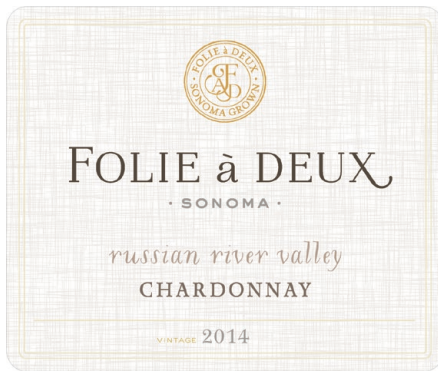


FOLIE à DEUX

· SONOMA ·

russian river valley CHARDONNAY

VINTAGE 2014



COMPOSITION: 100% Chardonnay
APPELLATION: 100% Russian River
HARVEST DATE: September 5 - 26, 2014
RELEASE DATE: December 2015
ALCOHOL: 13.9%
PH: 3.56
TA: 0.51 g/100ml
BARRELS PRODUCED: 53
SRP: \$18

APPELLATION

Some of the most globally renowned Chardonnay is made from Russian River Valley fruit. The grapes for the 2014 Folie à Deux Chardonnay were sourced from prime vineyards in this acclaimed AVA. Cooling fog from the Pacific Ocean blankets the Russian River Valley's vineyards, reducing temperatures by 35 to 40 degrees at night and fostering a long, even growing season.

GROWING SEASON

2014 was a very warm and therefore early year, which meant the grapes were physiologically ripe at a lower sugar level, resulting in lower than average alcohol levels. Although the alcohol level is low, the flavors in this Chardonnay are representative of fully ripe, developed fruit. The Russian River Valley's wide range of alluvial soils—composed primarily of gravel, loam and sand—provides essential water drainage while retaining sufficient moisture and nutrients to support the vines during the appellation's long growing season. The grapes in this Chardonnay ripened slowly on the vine, developing intense varietal flavors, while retaining a bright and vibrant acidity.

WINEMAKING

The fruit for this Chardonnay was selected from nine premier vineyards throughout the Russian River Valley. Following harvest, the grapes were fermented in a combination of French, American and Hungarian oak barrels to add complexity and showcase the variety's rich fruit flavors. The wine was then aged in oak for six months to preserve its rich barrel notes of vanilla, caramel and spice.

TASTING NOTES

The Folie à Deux 2014 Chardonnay is opulent and alluring. Indicative of its cool-climate origins, this wine has a bright acidity beneath notes of toasted pear strudel, apple, apricot and vanilla—all framed by a richly textured palate. This wine is medium-bodied with a memorable crispness. For an excellent pairing, serve the 2014 Folie à Deux Chardonnay with baked salmon topped with herbs of dill and fresh-squeezed lemon, or try it alongside white mushroom truffle pasta.

"We admit it: we're in love with Sonoma County! Its incredible diversity makes it unique and provides us the rare opportunity to work with grapes from an amazing collection of superior appellations—from cool, coastal regions to warm, rugged mountain sites and everything in between. This broad array of distinctive growing conditions allows us to craft a portfolio of sustainable wines that captures the full range and beautifully expressive characteristics of Sonoma's world-class wine districts."