

KEVIN
O'LEARY
FINE WINES



2016 CHARDONNAY RUSSIAN RIVER VALLEY

Impress guests with this special pour at your next get together. French in style with clean fruit and balanced acidity, this Chardonnay makes a great complement to braised chicken thighs or rosemary roast turkey.

This fruity-floral wine spent nine months in French oak, about a third of it new. The oak is well incorporated and doesn't overtake the wine, allowing medium-bodied layers of stone fruit and apple rise to the forefront, finishing savory with a sense of dried herb.

ABOUT THE RUSSIAN RIVER VALLEY:

If there was only one word you could use to describe the key influence on the regional growing conditions it would certainly be “fog.” The vines soak up the afternoon sun, which brings the grapes along, gradually, toward maturity. They spend their mornings and evenings under a cool veil of coastal fog, which rolls in from the Pacific ocean, just a few miles away. The persistent daily fog keeps the natural acidity bright and extends the growing season, often by as much as 15-20% over neighboring regions, giving the grapes the all-important hang-time they need to develop peak flavor maturity.

APPELLATION:

Russian River Valley

ALCOHOL:

14.5% by volume

COMPOSITION:

100% Chardonnay

