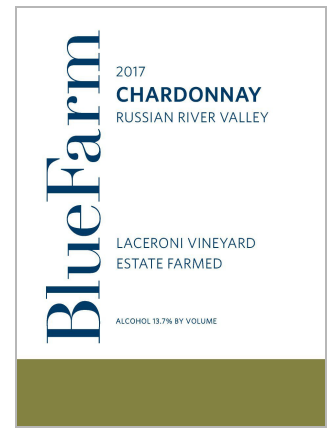


2017 Chardonnay, Laceroni Vineyard, Russian River

Case Production: 146 / **SRP:** \$70.00

Laceroni vineyard is nestled deep in the southwestern part of the Russian River Valley close to the town of Graton. The 45 acre vineyard was planted in the early and mid-2000's. The cool climate and the typical Goldridge soil give this wine its character. Soft rolling hills, protected from direct sunlight, allow for slow ripening. This Chardonnay, meticulously farmed on a great site has it all: good structure, nice fruit profile, great balance and layers.



Closest Town: Graton
AVA: Russian River
Varietal: Chardonnay
Planted: Mid-2000s
Clone(s): Dijon 95

Rootstock: 3309
Soil Type: Goldridge
Aspect: Slightly Western Facing
Row Orientation: East/West

The Vintage

2017 will be a year that no one forgets for a long time. The defining features of the vintage were the tremendous rainfalls we experienced in the winter and, on October 8th, some of the worst fires in California history broke out in Napa and Sonoma counties. We had just completed harvest and none of our grapes were affected, though everyone's lives were. This was a sad ending to an otherwise good year.

A mild start to the year brought early bud break on March 15th. Flowering was also early, getting underway the first week in May, which pointed us to an early harvest. The summer growing was not without surprises as we had several heat spikes in June and July. August, however, was glorious with a beautiful cycle of cool marine air in the mornings to help modulate the temperature. We began harvesting on August 28th with our Chardonnay from Laceroni Vineyard in Russian River followed by 1861 a couple days later. The heat wave in early September pushed the Anne Katherina Vineyard along. The home vineyard was harvested on September 6th. King Ridge hung out a little longer, joining the team on the 20th of September.

– Anne Moller-Racke

Vintage: 2017
Harvest Date: August 28th
Harvest Brix: 24
Harvest pH: 3.15
Harvest TA: 7.4
100% Whole Cluster Pressed
Fermentation and aging: Barrel fermented;
aged on the lees until bottling

Type of Tank: Small open top stainless steel
Tank: Only used for settling after pressing (24hrs)
Days in Tank: 24 hrs for chilling and settling
Barrel Program: 33.3% New Sirugue, Cadus, Saury
Bottling Date: March 2019
Bottling % Alcohol: 14.1
Case Production: 146
SRP: \$70

Blue Farm

Founded on Anne Moller-Racke's 30-plus years of winegrowing in Sonoma, Blue Farm was conceptualized in 2001 during her planting of Anne Katherina, Blue Farm's first estate vineyard. Blue Farm believes that an intimate understanding and connection to our vineyards is core to making site-specific Chardonnay and Pinot Noir of the highest quality.

