

BISTUE

C E L L A R S

2019 BISTUE Chardonnay Russian River Valley, CA



Winemaker
Carolina Bistué

Grapes and Vineyard Location
100% Chardonnay (Burgundy clone 76)
Russian River Valley, CA

Winemaking Notes

Hand-picked grapes and cluster sorting at the winery. Harvest on September 26. Whole cluster pressing with pneumatic press. Fermented and aged for 12 months in Francoise Freres French oak barrels (20% new, 20% second-use, 60% neutral). Sur lie aging and batonnage (stirring of the lees) once a month. Only 264 cs produced.

Tasting Notes

Aromas of apple, peach and stone fruit with mild notes of almonds and oak. Intense and full bodied. Vibrant and well-balanced acidity with mature and crisp tannins in a long and refreshing finish. Pair with oysters, lobster, soft cheese and light appetizers.

UPC 8-6933800036-2

Alc 14.1%

TA 5.5 PH 3.53 RS 2 g/l