



2012 Big Bend Chardonnay

The Big Bend name comes from an area south and west of the town of Sonoma where Roger and Richard Roessler developed one of their original vineyard sites up near the base of the hills that separate Sonoma and Petaluma. The Chardonnay they planted in that vineyard set a benchmark in style that inspired the Roessler brothers in the selection of wines for this label going forward.

Our 2012 Big Bend Chardonnay is light in color, almost translucent straw. Aromas of fig and hyacinth flower abound in glass. Still young, but after 10 minutes in the glass this wine is really singing with flavors of D’Anjou pear, lemon curd and toasted brioche. Medium-bodied, this wine is beautifully balanced with a lasting finish.

It’s perfect for a wide range of fare, from soft cheeses, Chinese chicken salad or beer-can chicken.

TECHNICAL SPECIFICATIONS

VINTAGE:
2012

TOTAL ACIDITY (TA):
6.10

VARIETAL:
Chardonnay

PH:
3.37

APPELLATION:
Russian River Valley

FERMENTATION:
Barrel, Partial Malolactic

CASE PRODUCTION:
350 cases

BARREL AGING:
10 months

ALCOHOL CONTENT:
14.10%

BARREL COMPOSITION:
30% New Oak

