

◆ **2016 BIG BEND**
Chardonnay | Sonoma Coast

The 2016 Big Bend Chardonnay was sourced from two distinctly different sites in the Sonoma Coast Appellation. The majority of the fruit came from the cool Russian River western edge where the majority of the soils are gold-ridge loam which is great for drainage and adds lovely structure and depth of fruit to the wine. The remainder came from the colder Petaluma Gap area where fog and wind create bracing acidity and complexity in the wine. By combining these two sites, we've created a wine with depth and richness, while providing a beautiful balance.

The whole cluster grapes were slowly pressed and barrel fermented in 25% new tight grain French Oak barrels, and bottled after 18 months in the cellar, in March of 2018.

The 2016 Big Bend Chardonnay is a medium bodied wine full of chalky minerality and a lovely richness that blends old world wine making sensibility with perfectly grown and delicately harvested fruit. The aromatics show vanilla, tropical fruits and white flower. The palette displays medium weight in the mouth, flavors of green apple and pear balanced with wet stone, lemon curd and green papaya. There's a lovely characteristic of richness to this wine that ends in a lingering and mouthwatering finish.

This is one of those rare Chardonnays that is balanced and bright. It would pair beautifully with most seafood, especially anything accented with citrus and tropical fruit. Because of the wonderful balance it's also great for any party scene as a reception or starter wine.



WINEMAKER:	PHIL STAEHLE
VARIETAL:	100% CHARDONNAY
BARRELS:	100% FRENCH OAK, 30% NEW
BARREL AGING:	18 MONTHS
FERMENTATION:	BARREL FERMENTED ORGANIC FRENCH YEAST. NATIVE ML.
pH:	3.25
TOTAL ACIDITY:	6.99
ALCOHOL CONTENT:	14.1%
SRP:	\$30

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Black Pine Pinot

BlackPinePinot.com

R2 Wine Company

R2WineCompany.com

Roger Roessler Signature Series

RoesslerWines.com

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