



PORTER-BASS

BIODYNAMICALLY GROWN

2006 ESTATE CHARDONNAY

VINEYARD SITE

NINE MILES FROM THE OCEAN, IN A SADDLE BETWEEN TWO RIDGE TOPS SITS PORTER-BASS VINEYARD. THE RUSSIAN RIVER GENTLY FORMS AN OXBOW AROUND THESE RIDGES ALLOWING THE FOG TO DRIFT TO THE FOOT OF THE VINEYARD, COOLING THE VINES IN THE SUMMER. THE FOREST OF REDWOOD AND FIR THAT SURROUNDS THE VINEYARD PROTECTS THE VINES FROM STRONG WINDS AND CONTAMINATION FROM OTHER VINEYARDS.

BEING ON THE WESTERN EDGE OF THE RUSSIAN RIVER VALLEY PROVIDES AN IDEAL RIPENING CLIMATE FOR CHARDONNAY. THIS COOL CLIMATE MAKES FRUIT THAT IS NATURALLY HIGH IN ACID, AT THE SAME TIME THE SUGARS STAY LOW ENOUGH TO MAKE A BALANCED WINE. THESE WINES HAVE HISTORICALLY AGED GRACEFULLY AND HAVE ALWAYS HAD A STRONG MINERAL COMPONENT.

VINEYARD HISTORY

IN 1980 WE FOUND THIS RUN-DOWN, CENTURY-OLD, PALOMINO AND ZINFANDEL VINEYARD AND BEGAN THE SLOW ARDUOUS PROCESS OF REVIVING THE ZINFANDEL AND REPLANTING THE PALOMINO. DECADES OF FARMING-INDUCED EROSION HAD LEFT THE SOIL WITH ONLY THE SUSTENANCE FOR GROWING POISON OAK AND BLACKBERRIES. WE LOOKED TO BIODYNAMIC AND ORGANIC FARMING TO GENTLY FORM THE VINEYARD AND CREATE LIFE IN THE SOIL. ATTAINING THIS VITALITY TAKES TIME AND PATIENCE BUT THE REWARDS ARE SEEN OVER GENERATIONS RATHER THAN YEARS. WE BEGAN REPLANTING PALOMINO IN 1980 AND BY 1984 WE HAD PLANTED SIX ACRES OF CHARDONNAY ON THE NORTH FACING SLOPES. THE VINES ARE THE RUED AND WENTE CLONES ON AXR ROOTSTOCK.

WE BELIEVE THAT USING BIODYNAMIC PRACTICES ALLOWS A TRUE EXPRESSION OF PLACE. BECAUSE WE ARE NOT MANIPULATING THE PLANT AND SOILS, THE WINES ARE MORE EXPRESSIVE AND THE TERROIR MORE APPARENT.

2006 CHARDONNAY WINEMAKING

WE PICKED THE CHARDONNAY BEGINNING ON SEPTEMBER 25. THE FRUIT WAS DESTEMMED AND PRESSED TO BARREL WHERE IT UNDERWENT A NATIVE FERMENTATION BEGINNING AT 23.5 BRX. THE CLONES OF CHARDONNAY USED IN THIS WINE WERE OLD WENTE AND RUED. THE WENTE PROVIDES EXCELLENT STRUCTURE WHILE THE RUED ADDS FLORAL NOTES AND RICHNESS. THE WINE WAS AGED IN FRENCH OAK, PRIMARILY LATOUR AND FRANCOIS FRERES BARRELS WITH 35% NEW BARRELS. FOR THE FIRST HALF YEAR THE WINE WAS STIRRED BIMONTHLY. THE WINE HAD A SLOW AND STEADY SECONDARY FERMENTATION. WE BOTTLED IN MID JULY TOTALING 175 CASES.

2006 CHARDONNAY TASTING NOTES

AROMAS OF KIWI FRUIT, LEMON BLOSSOM, AND TANGERINE PEEL MIX ON THE PALATE WITH FLAVORS OF BUTTER TOFFEE, BAKED APPLE AND A HINT OF BEACH SAND. THIS WINE IS TIGHTLY STRUCTURED AND WILL TAKE TIME TO REVEAL ALL OF ITS RICHNESS .

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