



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2018 LORENZO CHARDONNAY

Russian River Valley, Sonoma County

VINEYARD STORY

Phyllis and John Bazzano have been taking care of this site named after John's grandfather from the beginning. Because of this stewardship, during the replanting due to phylloxera in the late 1970s and early 1980s, the Bazzanos were able to retain their Old Wente clone on AxRI rootstock. Today, they boast some of the oldest Chardonnay plantings in California. The vine development is intense, resulting in astonishing flavors. We are privileged to produce this wine.

THE PLACE

Vineyard Size: 10 acres

Soil Type: Heavy Clay Loam, Huichica

Elevation: 70'

Clone: Old Wente

Rootstock: AxRI

Aspect: North-South

Spacing: 8' x 12'

Year Planted: 1974

WINEMAKING

Harvest Pick: September 26, 2018

Whole-cluster pressing

100% native yeast primary fermentation

100% wild malolactic fermentation

Bottled: July 17, 2019

11 months in low toast, air-dry 3-year-old

French oak, 38% new

CHEMISTRY

ABV: 13.6 | pH: 3.11 | TA: 0.66

SENSORY

Chardonnay fruit grown in the center of the Russian River Valley has a telltale petrichor minerality (like the reassuring smell of rain-washed pebbles) that adds complexity to this wine. Distinct notes of peach melba, honeydew melon, butterscotch, and Asian spice are welcome on the palate along with a slight grassiness. The natural acidity in this wine gives a gorgeous mouthfeel with a soft unctuous touch that delights. White Burgundy in style, we used a higher percentage of new French oak that marries well with the Old Wente clone adding a bit of *pain grillé* toastiness. This wine will cellar through 2024-2027. Versatile for pairing, try it with your favorite pho, squash soup, clam chowder, sushi, or, if you're feeling a bit decadent, small potato bites topped with caviar, crème fraîche, and dill.

CASES

141 | \$50

