

2008 Buehler Reserve Russian River Chardonnay

Our search for grapes worthy of producing our Reserve designated chardonnay brought us to the Russian River Valley where cool-climate varieties thrive. The thirty-five-year-old vines of River Vineyard have been the source of our Reserve Chardonnay since 1995.

For our chardonnay program, "Reserve" designates traditional Burgundian winemaking techniques; it also denotes a very limited production wine.

After whole-cluster pressing, the juice is settled overnight and then racked directly to French oak barrels (30% new) for a full barrel fermentation. The wine then undergoes the secondary malolactic fermentation which tempers the natural acidity of the Russian River fruit; a fuller bodied wine results. The wine rests, sur lie, for 9 months and the lees are stirred weekly to flesh out the mid-palate to yield a creamy textured, seamless wine. The wine does not leave the barrel until it is racked out and bottled, unfiltered, to ensure that the delicate fresh fruit aromas and creamy texture are preserved.

Varietal chardonnay aromas of peach, pineapple, and citrus blossom are complemented by sur lie notes of crème brulee and graham crackers. On the palate, the wine displays a creamy, lush texture with a long, lingering finish that invites another sip.

David Cronin
Winemaker

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Appellation/Designation	Russian River Valley/Reserve
Varietal Composition	100% Chardonnay
TA	0.59 g/100 ml
pH	3.49
ML	100%
Alcohol	14.2% vol
RS	0.03 g/100 ml (Dry)
Production	600 cases
Filtration	None
Suggested Retail	\$20.00

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