
WINDRACER

2018 Saralee's Vineyard Chardonnay



WindRacer is the culmination of a deep friendship, love of wine and the pursuit of excellence. From the rugged North Coast vineyards of Sonoma and Mendocino Counties, these wines display exceptional quality that comes from the highest pedigree. Sourced from individual blocks within uniquely-positioned vineyards, the small-lot Chardonnay and Pinot Noir bottlings display an elegant sense of terroir, reflective of these extreme viticulture sites.

Thoroughbred wines from the Pacific Coast's most esteemed vineyards.

The famous Saralee's Vineyard has a rich history and reputation for producing stunning Burgundian varieties. Located in the Russian River Valley, the vines sit near the Petaluma Gap, where wind and fog whip through daily from the Pacific Ocean. This cooling influence allows the grapes to ripen slowly, developing rich, complex flavors. The vineyard is dry farmed and the vines, which are over 30 years old, extend deep in the ground for nutrients and water, creating a vivid expression of terroir in the fruit.

Sourced from two adjacent blocks within this famed vineyard, the Chardonnay shows classic aromas of golden apple and ripe pear. Toasted oak frames the fruit as the flavors extend through a creamy, round palate, lifted with hints of lemon curd across the long, lingering finish.

OVERVIEW

American Viticultural Area (AVA): Russian River Valley, Sonoma County

Elevation: 60 - 110 feet

Vineyard selection: Block 45A, Block 45B

Clones: Chardonnay 96 & 17

Winemaker: Nikki Weerts

Vineyard Director: Shaun Kajiwara

WINEMAKING DATA

Harvest Dates: October 15, 2018

Varietal Composition: 100% Chardonnay

Fermentation: French oak barrels

Barrel Aging: 10 months, 38% new French oak

Alcohol: 13.5%

pH: 3.7

TA: 5.6 g/l

Total Case Production: 265

SRP: \$65

MAGGY HAWK

HARVEST NOTES

The 2018 vintage in Anderson Valley was an overall cooler growing season than previous years. The cool wet weather pushed harvest dates back to October. Normally this late harvest would be cause for concern with increasing inclimate weather, but our vineyards experienced nearly perfect temperatures in the months leading up to harvest. Being just a few miles from the Pacific Ocean allows for a diurnal shift in the valley that allows our grapes to hang on the vine longer and ripen at the ideal pace. The Maggy Hawk Pinot Noir blocks were individually hand-harvested in the early morning between October 5th and October 13th.

WINEMAKING

The 2018 Afleet Pinot Noir is crafted just a few select blocks in our estate vineyard. Upon arriving at the winery the blocks are separated and go through a 5-day cold soak. Some of these blocks are further separated upon arrival to incorporate a portion of whole cluster in the fermentation process, which lasts about 14 days with regular pumpovers. The fruit is then pressed very gently and the free-run is kept separate from the harder pressing and racked down to barrels. The wine is allowed to go through malolactic fermentation on its own before being left to age in 25% new French oak barrels for 15 months. Finished unfinned and unfiltered.

TASTING NOTES

Wonderful breadth, depth, and personality in spades. Afleet incorporates three distinct blocks and whole cluster fermentation to craft a wine with lifted floral notes and pleasantly rustic tannins. Orange blossom and jasmine meld with honeydew, passionfruit candied apple aromas. A juicy mid-palate with subtle earth and black pepper is the result of the stem inclusion during fermentation. The wine finishes smooth and silky with lovely acidity.

93 POINTS

Jim Gordon, *Wine Enthusiast*, December 2020

91 POINTS

Antonio Galloni, *Vinous*, May 2021



Afleet

2018 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCKS	4, 6 & 7
WHOLE CLUSTER	30%
CLONE	Pommard, 115 & 667
PH	3.62
TA	5.8
ALCOHOL	13.9%
AGING	15 months in French oak, 25% new
CASES PRODUCED	427

STONESTREET®

ESTATE VINEYARDS

2018 ESTATE SAUVIGNON BLANC

TASTING NOTES

The Estate Sauvignon Blanc is a blend of several blocks planted between 500 and 1,000 ft. elevation. It reflects the altitude and rock-driven vineyard soils and showcases exotic fruit character grounded by deliberate textural, mineral and structural components. The aromatics of the 2018 Stonestreet Estate Sauvignon Blanc lead with lemon verbena, fresh pineapple and lemongrass on the nose. Flavors of grapefruit pith, quince, and crisp white nectarine round out the bright acidity and distinct mineral finish.



OVERVIEW

- American Viticultural Area (AVA): Alexander Valley, Sonoma County
- Mountain Range: Mayacamas Mountains
- Region: California's North Coast
- Elevation Range: 500-1,000 feet
- Winemaker: Lisa Valtenbergs
- Vineyard Manager: Gabriel Valencia
- Key Blocks: 226, 229, 241
- Vine Spacing: 8 x 4
- Exposure of Slopes: Southeast
- Year Planted: 1997, grafted in 2012, 2010
- Rootstock: 3309C, 110R
- Clone: Musque, 376, 530

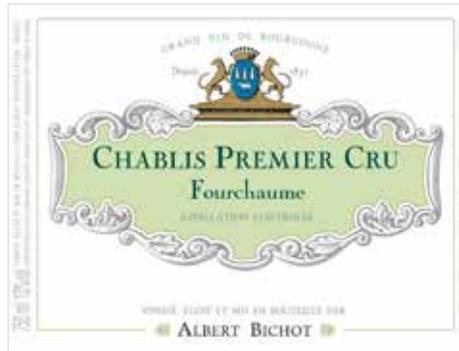
WINEMAKING DATA

- Fermentation: Inoculated yeast fermenting in neutral French oak barrels and puncheons (double barrels), and stainless-steel tanks lees stirred monthly
- Barrel Aging: 5 months in neutral French oak
- Date of Bottling: April 23, 2019
- Quantities Bottled: 651 cases
- Alcohol: 14.1%
- TA: 0.60 g/100mL
- pH: 3.29

90 POINTS | LISA PERROTTI-BROWN, THE WINE ADVOCATE, OCT. 2019



CHABLIS 1ER CRU "FOURCHAUME"



Chablis

100 % Chardonnay

AOC Premier Cru

The vineyard:

Calcareous and Kimmeridgian clay

Vinification:

In stainless steel vats (100%)

Ageing:

In stainless steel vats (100%) – 10 months
 On fine lees

Fourchaume represents a hundred hectares of the largest premier cru Chablis, located north of the Grand Crus. This southwest facing slope is protected from the north winds. The heat may build up in this place, favoring a departure from early vegetation. The vegetative cycle will thus long, ensuring full maturity, including difficult vintages.

Tasting notes

This wine has a bouquet of both mineral and floral. It is also amazing due to its fat aspect associated with good acidity on the finish.

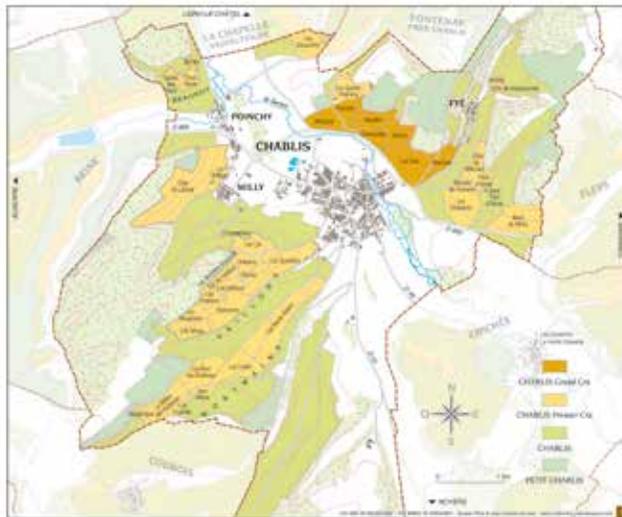
Food/wine pairing

This wine eminently suitable for seafood (seafood, fish and Saint-Jacques) and the sausage brioche, snails and white meats.

Serving and cellaring

Serve between 10 and 12°C. (50°F - 53°F)

Enjoy it during next coming 6 years see more



L'ORANGERAIE

Sauvignon Blanc

IGP PAYS D'OC



GRAPE VARIETY

100% Sauvignon Blanc



TERROIR

Clay-limestone. The grapes are grown on the slopes of the Montagne Noire.



WINE MAKING

The grapes are harvested in the early hours of the morning to preserve freshness: they are immediately pressed and separated from their skins. Fermentation in temperature-controlled stainless steel vats lasts around three weeks at 16-18°C.



TASTING NOTES

Very bright, green/yellow colour. Characterful aromas of grapefruit, lemon peel and boxwood. Excellent balance between vinosity and acidity, a lively wine that shows an array of citrus fruit flavors. A crisp, refreshing wine to be drunk chilled during its youth.



SERVICE TEMPERATURE

12°C



FOOD AND WINE PAIRING

Fish, seafood, aperitif



MAISON LORGERIL



www.lorgeril.wine

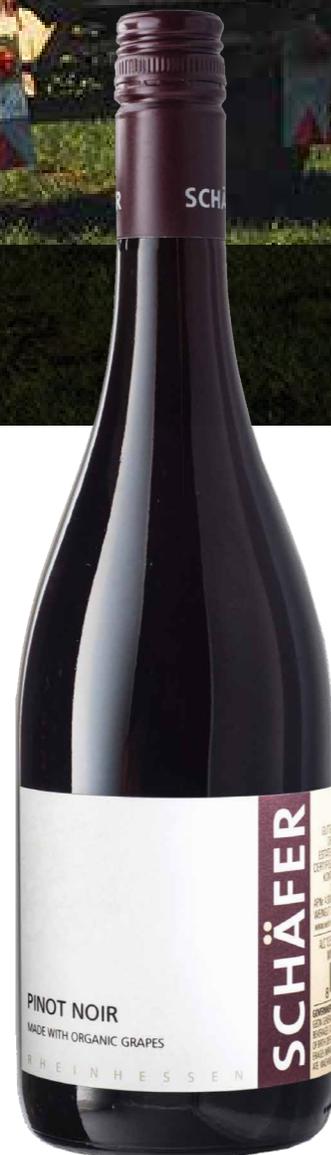
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SCHÄFER

PINOT NOIR

Made with Organic Grapes 2020

RHEINHESSEN Travelling South along the Rhine, a short distance from Nierstein, an old village of Mettenheim is on the edge of the broad Rhine valley at the foot of the rising slopes. The warm soil structure of loam, with underlayers of clay, in the Schlossberg slope, and sandy soil of the Goldberg offer excellent conditions for viticulture. It is here that the Schäfer family have been cultivating vines since 1709.



LOCATION

Rheinhessen



VINES & VITICULTURE

Loam soil with underlayers of clay in the Schlossberg slope and sandy soil of the Goldberg.



ESTATE

Schäfer



VARIETALS

Pinot Noir



TASTING NOTES

A dry red Pinot Noir from Germany, appealing characteristics of ripe berry fruit and strawberry, powerful structure with fine tannins, yet unadulterated by new wood, certified organ.



SWEETNESS

ALCOHOL: 13.6%

RES. SUGARS: 7.2 G/L

ACIDITY: 5.6 G/L



ACIDITY



Food Pairing: Poultry, pork or veal dishes, or even Asian spiced dishes.

UPC: 8 36957 00300 5
12pk/750ml



Winesellers, Ltd.



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