

BJØRNSTAD CELLARS

2007 Porter Bass Chardonnay

Vineyard Notes

Sue and Dirck Porter-Bass found this century old vineyard in 1980. Working very hard and farming organically and now biodynamically, they have revived this historical treasure into a magical site. The vineyard is situated nine miles from the ocean in a saddle between two ridge tops. The Russian River carves a gentle oxbow around these ridges allowing the fog to drift to the foot of the vineyard, cooling the vines in summer. Protected from temperature extremes, gentle ripening occurs in the two clones of Chardonnay that Bjornstad harvests. The Rued clone is a Musque selection and produces a wine of delicate, floral aromas and is the first to be harvested. The Wente clone is next and provides the firm, structure and earthy, mineral characters upon which the lovely aspects of the Rued are juxtaposed. The soils are within the Hugo-Josephine Complex, common in West Sonoma County. The texture is a gravelly clay loam, being a fractured shale that commonly underlies the Goldridge Series. Working with Sue and Dirck and son Luke and Elena since 1997 has been a joy. Truly a family affair, daughter Phoebe and John are also making wine from the vineyard along with Ted Lemon of Littorai and Daniel Schoenfeld of Wild Hog.

Tasting Notes

Pretty, light oat color and slightly opaque showing its unfiltered nature. At first the nose is delicate with hints of citrus flowers then gives way to aromas of creamy lemon curd. Flavors evolve on the palate from citrusy Meyer lemon and mineral qualities through toasty, creamy vanillas and floral and smoky notes. The texture is lean and steely from front to back with a long, lingering finish.

Production: 760 bottles

Release date: October 1, 2009

Suggested retail: \$40

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