

BJØRNSTAD CELLARS

2005 Porter-Bass Vineyard 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

Initially smoky, meaty and powerful in the glass, the wine evolves and unfolds an amazing, delicate complexity of aromas and flavors. Subtle scents of white flowers invoke sweet and spice from honeysuckle, jasmine, freesia and lime blossoms and resolve into flavors of pineapple, lime, pear and honeydew. The texture is lean and crisp and the finish is that of a lingering green apple.

Production: 1080 bottles

Release date: March 1, 2007

Suggested retail: \$50

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