# HOMAS THOMAS GEORGE (hardonnay BAKER RIDGE VINEYARD

# WINEMAKER John Wilson

### TECHNICAL DATA

Acidity 6.4 g/L - pH: 3.26

Alcohol 14.6%

## THOMAS GEORGE ESTATES

ESTATE CHARDONNAY 2012

BAKER RIDGE VINEYARD

#### **BACKGROUND**

Founded in 2008, Thomas George Estates Winery is an artisan Russian River Valley producer of small lot, vineyard designated wines with a focus on Pinot Noir and Chardonnay.

Baker Ridge Vineyard and the Thomas George Estates winery are located just off Westside Road in the acclaimed Middle Reach region of the Russian River Valley. Both the vineyard and winery were originally owned by winemaking legend Davis Bynum, who was the first individual to establish a winery on Westside Road, and the first to bottle a wine using the Russian River Valley appellation designation. Building on this legacy, the Baker family has reinvigorated the vineyard and winery (with Davis's enthusiastic support), replanting all but the most coveted old Pinot Noir vines, and building a state-of-the-art winemaking facility within the hop kilns buildings that housed the original winery. As part of the revitalization of this beautiful and iconic property, the Bakers have added an expansive crush pad and 8,000 square feet of caves for optimal barrel storage, and winery events.

#### **APPELLATION**

Russian River Valley, California

#### VARIETAL COMPOSITION

100% Chardonnay

#### WINEMAKING & VINTAGE NOTES

The wine comes from our Estate Vineyard contiguous with our winery site, three acres on the northeast facing coolest section of the vineyard. This Chardonnay features Old Wente and Dijon 809 clones. The clusters were hand harvested, sorted, and pressed whole cluster for 3 hours. The juice was left to settle cold and anaerobically for 2 days before racking to barrels and concete. Fermentation lasted from 18 to 48 days depending on the vessel. Following fermentation all vessels were racked to separate the heavy from light lees.

#### AGFING

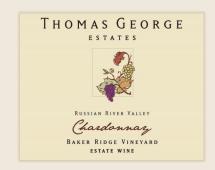
The wines were aged on their light lees for 10 months.

#### **TASTING NOTES**

Clear, gold and brilliant color that has apple, baked apple pie, and a hint of citrus on the nose. The wine is very complex with tastes of ripe granny smith apple, cinnamon, baked apple pie, and Asian pear that transforms to classic Chardonnay mid-palate then finishes with a strong, crisp acid backbone. Enjoy now and cellar through 2018.

SUGGESTED RETAIL PRICE: \$44.99

# THOMAS GEORGE



"The essence of our winemaking philosophy is to respect and reflect in our wines their vineyard, varietal and vintage."

Thomas Baker

