

# ARCHITECT RUSSIAN RIVER CHARDONNAY



Chardonnay and Sauvignon Blanc. Crisp apple, pear and pineapple meet subtle layers of crème brûlée and toasted almond with a subtle touch of spice. A round, rich and well-balanced Chardonnay. A medium-bodied, creamy texture with well-integrated, bright acidity that adds a lively, long and polished finish. Highly versatile; pairs well with dishes like seared scallops or butter-poached lobster, white fish, creamy pasta or roasted chicken with a mushroom cream sauce.

Sourced from multiple vineyard sites across the Russian River Valley AVA in Sonoma County, California.

The vineyards are heavily impacted by Pacific Ocean fog that moves inland along the Russian River, which creates cool evenings and chilly nights, allowing for slow development. The grapes were harvested in the cool early morning, then gently whole-cluster pressed. The juice underwent fermentation primarily in French oak barrels, with a careful mix of new and neutral oak. A portion of the wine was fermented in stainless. Extended sur lie aging with regular bâtonnage. Partial malolactic fermentation was encouraged. After 12 months of maturation, the wine is bottled.

Michael Broadbent trained as an architect before he became a winemaker in England in the 1960s. He knew the importance of structure, balance and beauty well before becoming a Master of Wine. His large legacy of art, whether it be architectural, portraiture, landscapes or technical drawings, gives a clear insight into his attention to detail. This wine is a tribute to the legacy of our favorite Renaissance man - Michael Broadbent, artist, author, musician, auctioneer and architect.

*"Drinking good wine with good food in good company is one of life's most civilized pleasures."*

**Michael Broadbent**

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## *Tasting Note:*

### ARCHITECT RUSSIAN RIVER CHARDONNAY

Chardonnay & Sauvignon Blanc. Crisp apple, pear, pineapple, crème brûlée, toasted almond & spice; round, rich & well-balanced; medium-bodied & creamy; well-integrated, bright acidity; lively, long, polished finish.

## *Shelf Talker:*

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