

About Stillman Street

At Stillman Street, we believe in making Chardonnay that is fresh and full of vibrant, vineyard-inspired fruit —unpretentious, bistro-style wine that brings pleasure and offers great value. Capturing the bright orchard fruit flavors that make Chardonnays from the Sonoma County so enticing. Our Stillman Street Chardonnay is a perfect complement to modern cuisine, and a perfect get together wine.

The Grapes

The 2018 Stillman St Chardonnay was crafted from two outstanding vineyards. Stuhlmuller Vineyards on the banks of the Russian River where the 3 AVA's of Alexander Valley, Chalk Hill and Russian River converge makes up 80% of the fruit. The other 20% comes from Jaxon Keys Vineyard in Mendocino, a vineyard that was planted in 1983 and provides small yields of beautifully concentrated fruit.

The Season

The 2018 growing season in Sonoma was characterized by many winemakers as exceptional. The Spring started with near perfect fruit set and the weather stayed consistent throughout the summer with many fewer heat spikes than normal. The season provided for an abundant crop with clean healthy fruit.

Winemaking

Acclaimed winemaker Leo Hansen harvested the Stuhlmuller fruit at 21.7 Brix while the Jaxon Keys fruit came in at 23.1 Brix, allowing the wines to showcase their natural acidity. Leo used older French oak barrels to ferment and age roughly 50% of the wine. The wine in barrel was aged Sur Lie with Batonage for 10 months. The balance of the wine was aged in tank to blend in it's natural crisp acidity while maintaining the vineyard fresh Chardonnay characteristics.

Flavors

Subtle anjou pear and apple aromas are complimented by a slight touch of oak. On the pallet the orchard fruit flavors express themselves alongside layers of citrus, minerality and a hint of vanilla.

Facts

Alcohol:	13.2%
pH:	3.31
Total Acidity:	5.72 g/L 100ml
Production:	5,078 cases
Release Date:	July 22nd 2019
Bottled:	June 27th 2019

STILLMAN ST.

CHARDONNAY



2018

*Sonoma
County*



"Made by Winemaker Leo Hansen from a majority of grapes grown at Stuhlmuller Vineyards, where the Alexander and Russian River valleys converge, this white is creamy and tropical, with lingering notes of stone fruit, vanilla and pear. Balanced acidity tempers the richness with ease and elegance."

—V.B. Price \$17⁰⁰

produced and bottled by
Campbell & McGill Selections

