



2018 HERTELENDY RITCHIE VINEYARD CHARDONNAY NAPA VALLEY

The 2018 Ritchie Vineyard Chardonnay is comprised of ultra premium fruit hailing from the legendary Ritchie Vineyard within the Russian River Valley AVA. In 2018, our rows were between Philippe Melka and Russell Bevan's rows. We were also amongst the last wineries to harvest our grapes that vintage at 25.5° Brix, resulting in tropical flavor profiles: pineapple, guava, and honeysuckle on the front-to-mid palate with a long-lasting crème brûlée finish.

<i>Release Date</i>	March 14, 2022
<i>Varietal Composition</i>	100% Chardonnay
<i>Harvest Date</i>	October 12, 2018
<i>Cooperage</i>	23 months in 90% new French & Hungarian oak
<i>2018 Growing Season</i>	2018 was an extraordinary year. We had the most predictable weather conditions with no heat spikes which resulted in the longest hangtime on the vines. Vintner Ralph Hertelendy believes it was the best vintage of the decade.
<i>Alcohol %</i>	14.7
<i>Cases Produced</i>	296
<i>Winemakers</i>	Ralph Hertelendy & Phillip Corallo-Titus

CRITIC'S REVIEWS

"The 2018 Chardonnay Ritchie Vineyard swans out with gregarious scents of guava, pineapple upside-down cake, and juicy apricots, leading to an undercurrent of candied ginger, allspice, and almond croissant. The medium to full-bodied palate delivers a decadently oily texture with seamless freshness lifting the concentrated stone and tropical fruits layers, finishing long and opulent. This should age beautifully."

— 95 Points, The Wine Independent, Lisa Perotti-Brown, MW

"Rich and oak-driven, this impressive, over-the-top wine is aged in 90% new French and Hungarian oak. Buttery crème brûlée and tropical pineapple, guava and an opulent texture give it a complex intensity that persists in baking spice and vanilla on the palate."

— 94 Points, Wine Enthusiast

VINTNER'S COMMENTS

"I strongly believe that the best California Chardonnays ever produced were in the 1990's: big, bold, seductive, provocative...I truly miss that lost art, and am reviving that style with distinguished Hertelendy elegance." — Ralph Hertelendy

PLEASE NOTE: This label changes color at the optimal serving temperature at 50°F.

