

# BUCHER

## 2015 Rio Oro Chardonnay Russian River Valley Sonoma County

**The Vineyard:** Located in the heart of the Russian River Valley, Bucher Vineyard was founded in 1997 by John Bucher. After graduating from UC Davis, John returned to Healdsburg to manage the family dairy farm and soon diversified into wine grapes. Additional plantings followed in 1998, 1999, 2006, 2008, and 2009. Today Bucher Vineyard consists of 36 acres of Pinot Noir grapes and 2 acres of Chardonnay, all sustainably farmed.

**Vintage Notes:** The Rio Oro Chardonnay is our barrel-aged Chardonnay. The wine is a blend of two vineyards and three clones. The clone 4, grown at Bucher Vineyard in the Corner Block, is noted for its round firm body with undertones of baked apple and tropical fruit, and delivers a long finish. The Wente clone, also grown at Bucher, brings concentrated tropical flavors. We source a small amount of the Robert Young Chardonnay (clone 17) from a neighboring grower on Westside Road. The Robert Young clone contributes tropical aromatics, great weight and crisp acidity.

We harvest and barrel ferment the fruit separately, and then blend the clones together to create this complex Chardonnay. Because the two vineyards are very close to the Russian River, we named the blend Rio Oro (Spanish for River of Gold).

**Tasting Notes:** Inviting aromas of fresh honeydew, white fig, and green apple mingle with creamy notes of toasty oak. Traces of lemon zest join in as the wine opens. A silken texture and luscious mouthfeel offer delicious layers of lemon crème brûlée, pear, and white nectarine with hints of floral and spice. Balanced acidity lends vibrancy to the wine, while seamlessly integrated oak adds just a kiss of texture and flavor.



<b>Composition</b>	100% Chardonnay	<b>Cooperage</b>	20% new Françoise Frères French oak; 80% neutral French oak barrels
<b>Vintage</b>	2015	<b>Bottling Date</b>	July 7, 2016
<b>Appellation</b>	Russian River Valley	<b>Alcohol</b>	14.2%
<b>Clones</b>	Clone 4, Wente Clone, & Robert Young Clone (clone 17)	<b>pH</b>	3.7
<b>Harvest Dates</b>	September 6 & 16, 2015	<b>T.A.</b>	0.05g/100mL
<b>Brix</b>	23.2° average	<b>Release Date</b>	October 2017
<b>Barrel Aging</b>	9 months in French oak	<b>Production</b>	154 cases

