

BUEHLER VINEYARDS

(NAPA VALLEY, CALIFORNIA)

www.buehlervineyards.com



Buehler Vineyards is a small, family-owned winery located in the mountains east of St. Helena in Napa Valley. Situated north of Pritchard Hill and Conn Valley, near the base of Howell Mountain, our hillside vineyards are planted primarily to Cabernet Sauvignon, with smaller blocks of old-vine Zinfandel.

Our family has been farming this beautiful estate for thirty-six years. We combine that experience and the unique terroir of our hillside vineyards with low yields, meticulous vineyard management, and minimalist winemaking techniques to create wines of uncommon complexity and depth, and to present these wines to wine lovers at reasonable prices.

Russian River Chardonnay 2018

CSPC# 714965

750mlx12

13.9% alc./vol.

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.51	Residual Sugar: 0.5 g/l
Grape Variety	100% Chardonnay		
Winemaker	David Cronin		
Vintage	Compared with the past several years, the 2018 Russian River growing season was notable for its lack of severe weather events. A cool spring and an excellent fruit set made for a later start than the last several harvests; we began picking in mid-October. Moderate temperatures demanded patience and rewarded those winemakers that waited for flavor development by delivering intensely flavored fruit with good natural acidity. Our Chardonnay harvest was wrapped up by the end of October.		
Harvest	Mid – late October		
Vineyards	Our 2018 Russian River Chardonnay is born from two vineyards within the Russian River appellation: Wood Vineyard, located on River Rd and River Vineyard, located in the heart of Sonoma's Russian River Valley on East Side Road. The floral, mineral, and lime aromas and steely structure of the River Vineyard are complemented by the peach and apricot aromas and more fleshy structure of the Wood Vineyard.		
Vinification/ Maturation	Our winemaking philosophy remains the same since we first introduced the Russian River Chardonnay in 1993: less intervention is better in dealing with a delicate variety like chardonnay. Winemaking techniques including sur-lie aging, lees stirring, full malolactic fermentation, and the measured use of some new French oak are employed to bring you this delicious rendition from Sonoma's premier Chardonnay appellation.		
Tasting Notes	Balance and proportion best describe the character of our 2018 Russian River Chardonnay; it displays abundant floral/ stone fruit aromas lightly accented by toasty, graham cracker sur-lie qualities. The mouth feel is creamy and full, but the natural acidity of the Russian River fruit carries this velvet textured package to a long, clean finish.		
Serve with	Salmon, chicken, pork, or pasta with cream sauces.		
Production	16,000 cases		
Scores/Awards	91 points - James Suckling, JamesSuckling.com - September 2019 87 points - James Laube, Wine Spectator - May 2020 88 points - Roger Voss, Wine Enthusiast - March 2021		
Reviews	<i>"Aromas of fresh, ripe white peaches, as well as pears here. There's a supple and focused feel to the palate that offers deep, ripe-peach flavour and good balance. Drink now."</i> - JS, JamesSuckling.com		
	<i>"Custardy notes accent the ripe apple and dried pear flavors. Fleshy midpalate, with a buttery, well-oaked finish. Drink now. 16,000 cases made."</i> - JL, Wine Spectator		



Reviews *“This white is approachable and moderate in acidity, with floral aromas and an earthy underbelly. Dried herb flavors season a core of apple, pear and melon.”*
- VB, Wine Enthusiast
