



## 2018 Stems & Skins

### Chardonnay, Skin Ferment

### Anderson Valley

The inclusion of stems and/or skins can dramatically impact every aspect of a wine. The decisions of when to include, how much, and for how long, are pivotal considerations that determine the final character of a wine. Chardonnay has been in the Brandt's cellar since 2003, so it's puzzling why it took 15 years to bottle a skin ferment version, but regardless, we are sure glad they finally did!

Appellation: Anderson Valley

Vineyard: Conzleman

Varietal: Chardonnay

Age: Planted 1981

Elevation: 250 ft.

Soil: Ornbaun-Zeni loam w/ clay base

Harvested: September 24, 2018

Pressed: October 3, 2018

Fermentations: Wild yeasts & bacteria

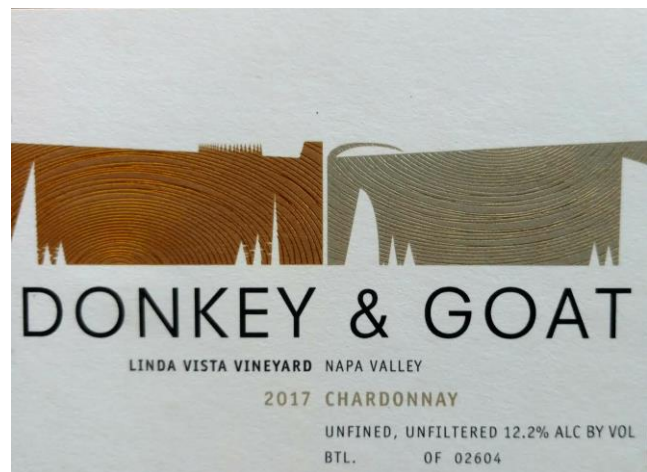
Maceration: 9 days in open top puncheon

Barrel aging: 7 months in neutral French oak

Bottled: May 1, 2019

Production: 24 cases

Release date: Summer 2019



### Tasting Note:

*This wine is an intriguing contrast between dry and earthy aromatics of wet stones on a foggy morning and a fruity pallet lifted by tart yellow citrus lifts that leaves your mouth watering and feeling refreshed. There is meat on the bones of this wine; it is hefty without being cloying. With its duality, we see great potential in food pairings of fat & oil. Smoked trout rilette, pork belly, fried chicken, anyone?*