

MEMBERS ONLY



WINEMAKER NOTES

This lively Chardonnay has aromas of fresh picked spring flowers, chamomile, ripe Crenshaw melon, pineapple and white truffle. The palate fills with white peach, fresh melon, roasted pear, lemon custard, and green tea. Finishing full and fresh, this balanced effort showcases the quality of the 2019 vintage and the character of this historic vineyard.

WINEMAKING TECHNIQUES

Handpicked at dawn, grapes are delivered to the winery nice and cold. After hand sorting the fruit is whole cluster pressed straight to barrel for fermentation with natural and cultured yeast. Left to age sur lee for 11 months and go through 100% malolactic fermentation to round out the acidity. We gently stir the barrels for twice a month for the first five months to help build texture and complexity. The wine is then racked clean off the lees and bottled.

FRUIT SOURCE BACIGALUPI VINEYARD

Bacigalupi rose to prominence after the 1976 Paris Tasting, when the 1973 Chateau Montelena Napa Valley Chardonnay triumphed over many acclaimed French wines in a professional blind tasting. 40% of the fruit for that winning wine came from Bacigalupi Vineyard. Warm days for ripening and cool nights for preservation of acidity ensure balance and quality. This legendary vineyard has been owned and managed by the Bacigalupi family since 1956.

VINTAGE NOTES

Sonoma County experienced an almost perfect 2019 growing season. The late bloom and slow growing season led to extended hang times under late summer sunshine for the developing grapes. This allowed for even ripeness throughout the vineyards and exceptional retention of natural acidity. Harvest was a full two weeks behind average, and the 2019 fruit produced quality wines with bright, fresh acidity and complex fruit flavors.

THE WINERY

Bailarín Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Russian River Valley Composition: Chardonnay Barrel Time: 11 Months in 30% new French oak Alcohol: 14.2% Cases Produced: 90 Designations: Single vineyard, Vegan

